Journal of Food Protection, Vol. 73, No. 12, 2010, Pages 2321–2349
Copyright ©, International Association for Food Protection

Journal of Food Protection Indices to Volume 73

AUTHOR INDEX

ABD, S. J., see Bansal, 1986; Du, 1238
ABD HAMID, A., see Mohd Zaini, 541
ABRIOUEL, H., see Martínez Viedma, 39
ABU BAKAR, F., see Mohd Zaini, 541
ABUSHELAIBI, A. A., see Almualla, 1328
ADLER, J. M., see Shen, 461
AGUIAR, V. F., see Solís de los Santos, 251
AHMAD, B., see Javed, 44
AHMED, S., see Javed, 44
AHN, J., see Gou, 2203
ALGINO, R. J., see Ingham, 1864
AL-HADDAQ, M. S., see Osaili, 1913
AL-HOLY, M. M., see Osaili, 1913
ALI, M. I., see Javed, 44
ALMUALLA, N. A., Microbiological aspects of ready-to-eat salads, 1328
AL-NABULSI, A. A., see Osaili, 1913
ALONSO, J. L., see Amorós, 1138
ALONSO-CALLEJA, C., see Guevara-Franco, 322
AL-QASSEMI, R. A., see Almualla, 1328
AL TA'ANI, M. K., see Osaili, 1913
ALVARADO-CASILLAS, S., Cantaloupe washing and sanitizing, 362
ÀLVAREZ, J., see Domínguez, 125
AMOAKO, K., Real-time PCR detection of *Y. pestis* in food, 18
AMORÓS, I., *Cryptosporidium* and *Giardia* on vegetables, 1138
ANASTASIO, A., Chemical and microbiological parameters in dry sausages, 114
ANASTASIO, B., see Martínez, 81
ANCEAU, C., see Deckers, 2116
ANDERSON, S., see Patel, 1858
ANÉ, C., see Ingham, 708
ÂNGELO, F. F., see Arcuri, 2225
ANGULO, F. J., see Patel, 1858
AOYAMA, K., Ochratoxin A and fumonisins in foods in Japan, 344
APPLEGATE, B., see Habteselassie, 2001
AQUINO, S., Irradiation of medicinal plants, 932
ARBOGAST, J. W., see Edmonds, 2296
ARCURI, E. F., Toxigenic potential of *S. aureus* contaminating milk and cheese, 2225
ARENDT, S. W., see Ellis, 2065
ARNOLD, M. E., see Snary, 488
ARSLAN, S., Antimicrobial resistance of *Salmonella* spp. isolated from meats, 1613
ARTHUR, F. H., see Athanassiou, 2244
ARTHUR, T. M., Effects of direct-fed microbial on *E. coli* O157:H7, 366
ARTHUR, T. M., see Berry, 1269
ASTORECA, A. L., see Barberis, 1493
ATANASOVA-PENICHON, V., see Dalie, 1129
ATHANASSIOU, C. G., Methoprene efficacy for stored-grain psocids, 2244
AVANT, J. M., see Lowther, 305
AVENS, J. S., see Fouladkhah, 981
AWAISHEH, S. S., Incidence of *L. monocytogenes* in RTE meat products in Jordan, 535
AYAZ, N. D., Antibiotic resistance of ground turkey *L. monocytogenes* serotypes, 967
AYMERICH, T., see Latorre-Moratalla, 524
AYYASH, M. M., see Osaili, 1913
AZIZOGLU, R. O., *L. monocytogenes* cold-essential RNA helicase and cryotolerance, 1474
AZNAR, R., see Martínez-Blanch, 1480

BABOUCARR, J., see Almualla, 1328
BACCI, C., see Bonardi, 1785
BACH, S. J., see Stanford, 2197
BADONI, M., see Gill, 747
BADVELA, M. K., see Fleischman, 2301
BAE, W., see Kim, 1430
BAEK, S.-B., see Jo, 952
BALAMURUGAN, S., see Yang, 1348
BALASUBRAMANIAM, V. M., see de Lamo-Castellví, 2043
BALCI, Ş., see Yücel, 380
BALTRUWEIT, I., see Röder, 1671
BANDO, E., see Zanella, 1684
BANG, J., see Kim, 1225
BANIA, J., see Bystroń, 1325
BANSAL, A., *Salmonella* levels in almonds, 1986
BARBERÁN, M., see Bayarri, 2239
BARBERIS, C. L., Effect of antioxidants on growth and OTA production by black aspergilli, 1493
BARCLAY, L., see Park, 2232
BARI, M. L., Evaluation of decontamination method for mung bean seeds, 752
BARON, F., see Rehault-Godbert, 1604
BARRABEIG, I., see Domínguez, 125
BARRETT, T. J., see Whichard, 445
BARROS, G. G., see Oviedo, 336
BARTLESON, C. A., see Todd, 1552, 1762, 1937, 2128, 2306
BARTON BEHRAVESH, C., see Patel, 1858
BARY, A. I., see Killinger, 2079
BASSI, L., see Bonardi, 1785
BATMUNKH, O., see Ochiai, 1688
BAUCHAN, G., see Macarisin, 1824
BAUER, J., see Mayr, 241
BAUMANN, M., see Ellerbroek, 376
BAYARRI, S., *T. gondii* in cured ham, 2239
BAYOUMI, M. A., Probiotics affect virulence of *Salmonella*, 452
BAYSAL, A. H., Inactivation kinetics of *A. acidoterrestris* spores by ohmic heating, 299
BEAMER, S., see Hvizdzak, 353
BECK, B. J., see Ramsey, 1525
BECKERS, Y., see Vandeplas, 774
BELK, K. E., see Shen, 461
BENDER, J. B., see Medus, 2053
BEN OMAR, N., see Martínez Viedma, 39
BERALDIN, F., see Borucki Castro, 1658
BERGHOLZ, T. M., see Stasiewicz, 631
BERNINI, V., Polyphasic approach in mPCR pathogenic microorganism detection, 2281
BERRANG, M. E., *L. monocytogenes* in a processing plant, 286
BERRY, E. D., *E. coli* O157:H7 in cattle on soil and pond ash feedlot pens, 1269
BERTHIAUME, R., see Borucki Castro, 1658
BERTRAND, S., Outbreak of *Salmonella* Ohio, 529
BĒRZIŅŠ, A., Contamination patterns of *L. monocytogenes* in pork processing, 2103
BĒRZIŅŠ, A., see Terentjeva, 1335
BEUCHAT, L. R., Behavior of *Salmonella* on high-moisture pecans, 1975; Behavior of *Salmonella* on pecans, 1257
BEUCHAT, L. R., see Erickson, 1809; Kim, 1225; Richardson, 849
BEUTIN, L., see Zweifel, 88

BEVILACQUA, A., Essential oils against juice microflora, 888
BILGILI, S. F., see Pathania, 2072
BILY, L., *Campylobacter* in turkey processing, 1212
BIRK, T., Reduction of *Campylobacter* by marination ingredients, 258
BISCHOFF, M., see Habteselassie, 2001
BISHA, B., Antilisterial effects of grape seed extract at low levels, 266
BLACK, D. G., Modeling thermal inactivation of *E. coli* O157:H7, 2018
BLACK, D. G., see Podolak, 1919
BLAIS, B. W., see Huby-Chilton, 119
BLORE, P. J., see Solís de los Santos, 251
BLÜCHER, A., see Immerstrand, 960
BOERLIN, P., see Deckert, 1317
BOGOVIĆ MATIJAŠIĆ, B., see Samelis, 1294
BOHM, S., see Lubran, 1849
BONARDI, S., *Y. enterocolitica* in meats, 1785
BONI, E., see Bonardi, 1785
BONTENBAL, E. W., see Stopforth, 552
BOOIJ, C. J. H., see van der Fels-Klerx, 1153
BOOREN, A. M., see Velasquez, 372
BOPP, C., see Patel, 1858
BORGES, M. F., see Arcuri, 2225
BORNEMAN, D. L., see Ingham, 708
BORUCKI CASTRO, S. I., Iodine in milk from Canadian farms, 1658
BOSILEVAC, J. M., *E. coli* O157:H7 detection, 2180
BOSILEVAC, J. M., see Arthur, 366
BOTREL, M.-A., see Châtre, 825
BOVE, C. G., see Bernini, 2281
BOVER-CID, S., see Latorre-Moratalla, 524; Lavizzari, 385
BOYD, G., see Jin, 812
BOYER, R. R., see Truong, 92
BRANDON, D. L., see He, 695
BRASHEARS, M. M., see Echeverry, 2169; Gragg, 358; Hughes, 1231
BRECCIA, M., see Lavizzari, 385
BREHM-STECHER, B. F., see Bisha, 266
BRESLIN, T. J., see Velasquez, 372
BREWER, V. A., see Garber, 701
BRINDANI, F., see Bonardi, 1785
BRONER, S., see Domínguez, 125
BROOKS, J. C., see Echeverry, 2169
BROSTAUX, Y., see Deckers, 2116
BROWN, E. W., see Chen, 1016
BROWN-BRANDL, T. M., see Berry, 1269
BUHR, R. J., see Cox, 976
BUKOWSKI, R., see Pradhan, 620
BUONOCORE, G. G., see Incoronato, 2256
BURSON, D. E., see Valenzuela-Martinez, 470
BUSCH, U., see Mayr, 241; Messelhäusser, 395
BUSTA, F., see Hennessey, 1353
BUTLER, F., see Duggan, 2148; Gonzales-Barron, 1416
BYSTROŃ, J., Characterization of oxacillin-resistant *S. aureus* from food, 1325

CALAVAS, D., see Châtre, 825
CALVEY, E. M., see Lubran, 1849
CAMPANIELLO, D., Antifungal activity of eugenol, 1124
CAMPS, N., see Domínguez, 125
CAO, W., see Lu, 483; Nan, 2211
CAO, X.-L., BPA in canned foods, 1085; Sources of BPA in canned beverages, 1548
CAPITA, R., see Guevara-Franco, 322
CAPPELIER, J.-M., see Haddad, 786
CARBONARI, C., see Masana, 649
CARTER, E. C., Ramsey, 1525
CASH, S. B., see Webster, 1875
CASON, J. A., see Cox, 976
CASTILLO, A., see Alvarado-Casillas, 362
CASTRO-ROSAS, J., *Salmonella* and *E. coli* in squash, 1423
CATES, S. C., see Pouillot, 312
CAYLÀ, J., see Domínguez, 125
CELDA, M. F., see Martínez, 81
CHANNAIAH, L. H., Enterococci in animal feed and vector competence of *T. castaneum*, 568
CHAPMAN, B., Cold-filled acid products: survey and pathogen modeling, 895; Timeline for on-site food safety infosheet evaluation, 1101
CHARBONNEAU, D., see Park, 2232
CHARERNJIRATRAKUL, W., see Voravuthikunchai, 1907
CHÂTRE, P., Survey of *Campylobacter* in French cattle, 825
CHAUDRY, G. J., see Javed, 44
CHEMALY, M., see Bily, 1212
CHEN, B.-Y., Persistence of *L. monocytogenes* in the catfish processing environment, 1641
CHEN, G., Food safety and transplant patients, 327
CHEN, JING, see Liu, 562
CHEN, JINRU, see Yoo, 1038, 2084
CHEN, SANNY, see Patel, 1858
CHEN, SHANGWU, see Liu, 292
CHEN, YI, Isolation and detection of *Cronobacter*, 1016
CHEN, Y.-J., see Huang, 2250
CHEN, YUHUAN, see Mathusa, 1721
CHENG, C.-M., see Lin, 221
CHEON, D.-S., see Lee, 1313
CHI, H.-Y., see Lai, 53
CHILLER, T., see Whichard, 445
CHILTON, N. B., see Huby-Chilton, 119
CHIRTEL, S., see Szlachta, 2110
CHO, G.-S., see Oguntoyinbo, 870
CHO, H.-K., see Seo, 1466
CHO, I.-H., see Seo, 1466
CHOI, C., see Lee, 1313
CHOI, N.-J., see Kim, 1219
CHOI, S., see Lee, 1313
CHRISTENSEN, B. B., see Birk, 258
CHULZE, S. N., see Oviedo, 336
CHUREY, J. J., see Dong, 69; Feng, 1886
COGAN, T., see Hughes, 729
COGGER, C. G., see Killinger, 2079
COLLARD, J.-M., see Bertrand, 529
COLLIGNON, S., Foodborne pathogen survival on stone fruit, 1247
COLLINS, J. A., see Echeverry, 2169
COLOMBO, E., Lactic acid bacteria in goat cheese, 657
CONTE, A., see Incoronato, 2256
COOK, A. J. C., see Snary, 488
CORBO, M. R., see Bevilacqua, 888; Campaniello, 1124
CORDEIRO, R. P., Antimicrobial susceptibility of starter cultures, 916
CORRÊA, B., see Aquino, 932
CORREA, D., see Galván-Ramirez, 1121
CORREA, M. T., see Russell, 985
CORRIVEAU, J., see Cao, 1085, 1548
CORTESI, M. L., see Anastasio, 114
CORTI, S., see Zweifel, 88
COX, B., see Young, 1278
COX, N., see Mead, 1566
COX, N. A., Neck skin versus whole carcass rinse, 976
CRITZER, F. J., Upregulation of transport system of *E. coli* O157:H7, 819
CUESTA, G., see Amorós, 1138
CUI, X., see Nan, 2211
CURTIS, R. B., see Lu, 483
CUTTER, C. N., see Yoder, 907

DAI, Y., Triplet combinations of antimicrobials, 515
DALCERO, A. M., see Barberis, 1493
DALIE, D. K. D., Antifungal activity of lactic acid bacteria, 1129
D'AMICO, D. J., *E. coli* O157:H7 in Gouda and Cheddar cheese, 2217
DANCER, D., Detection of norovirus in oysters, 2123
DANUSER, J., see Zweifel, 88
DANYLUK, M. D., Natural-light labeling of tomatoes, 2276
DANYLUK, M. D., see Bansal, 1986; Strawn, 418
D'ASTEK, B. A., see Masana, 649
DAVEY, L., see Erickson, 500, 1023, 1809
DAVIDSON, P. M., see Black, 2018

DE ANDRADE, N. J., see Arcuri, 2225
DEAVER, C. M., see Myers, 1090
DE BAERE, T., see Bertrand, 529
DECKERS, S. M., Efficiency of microbiological surface sampling, 2116
DECKERT, A., *Campylobacter* in retail chicken in Ontario, 1317
DEEDS, J. R., see Jones, 1698
DEER, D. M., PCR for the detection of *Shigella* and enteroinvasive *E. coli*, 1618
DE LAMO-CASTELLVÍ, S., Combined effects of sucrose ester and PATP, 2043
DE LAS HERAS, C., see Vidaček, 62
DEL CASTILLO, L. L., see Masana, 649
DELLI QUADRI, F., see Anastasio, 114
DEL NOBILE, M. A., see Incoronato, 2256
DEMIRCI, A., see Keklik, 1408
DENG, J.-F., see Huang, 2250
DENIS, M., see Bily, 1212
DENNIS, S., see Lubran, 1849; Pouillot, 312
DE PINNA, E., see Gormley, 574
DERAZ, S., see Immerstrand, 960
DE RODA HUSMAN, A. M., see Schets, 734
DESCHAMPS, A. M., see Dalie, 1129
DETRY, J. G., see Deckers, 2116
DEWEY, C., see Deckert, 1317
DEWEY, C. E., see O'Connor, 132
DE ZUTTER, L., see Bertrand, 529
DÍAZ, M., see Noriega, 938
DIAZ-PEREZ, J. C., see Erickson, 500, 1023
DICKSON, J. S., see O'Connor, 132; Sargeant, 579
DIERICK, K., see Bertrand, 529
DIERSCHKE, S., Pathogen lethality in beef jerky dried in home-style dehydrators, 2034
DIEZ-GONZALEZ, F., see Leishman, 1694
D'INCAU, M., see Bonardi, 1785
DOGRUER, Y., see Ertas, 2099
DOHOO, I. R., see O'Connor, 132; Sargeant, 579
DOLAH, S., see Voravuthikunchai, 1907
DOLAN, M. J., see Edmonds, 2296
DOMBRINK-KURTZMAN, M. A., DON in infant cereal, 1073
DOMÍNGUEZ, A., Clinical-epidemiological profiles in foodborne disease outbreaks, 125
DO NASCIMENTO, V. P., see Mead, 1566
DONG, Q., UV reduction of patulin, 69
DONG, X., see Laukkanen, 2161
DONNELLY, C. W., see D'Amico, 2217
DONOGHUE, A. M., see Solís de los Santos, 251
DONOGHUE, D. J., see Solís de los Santos, 251
DOORES, S., see Yoder, 907
DORNER, J. W., Control of aflatoxins in corn, 495
DOYLE, M. P., see Cox, 976; Erickson, 500, 1023, 1809; Ma, 434; Mead, 1566; Zhao, 2010
DRAISCI, R., see Anastasio, 114
DRAUGHON, F. A., see Techathuvanan, 507
DROSINOS, E. H., see Latorre-Moratalla, 524
DRUART, M. J., see D'Amico, 2217
DRUHAN, S., see Amoako, 18
D'SOUZA, D. H., see Critzer, 819; Techathuvanan, 507
DU, T., see Cordeiro, 916
DU, W.-X., Survival of *Salmonella* exposed to hot oil, 1238
DUBOIS DAUPHIN, R., see Vandeplas, 774
DUFFY, G., see Duggan, 2148
DUFLOS, G., Use of quantitative PCR to evaluate freshness of whiting and plaice, 1344
DUGGAN, S. J., Tracking *Salmonella* in pigs, 2148
DUMOULIN, A., see Sampers, 1447
DUNFIELD, K., see Ye, 9
DYKES, G. A., see Nguyen, 832

ECHEVERRY, A., Validation of interventions at the purveyer, 2169
EDMONDS, S. L., SaniTwice: a noval hand hygiene solution, 2296
EGAN, J., see Duggan, 2148
EGLEZOS, S., Microbiology of wheat grain and flour, 1533
EHLING-SCHULZ, M., see Messelhäusser, 395
EIGENBERG, R. A., see Berry, 1269
ELIAS, M., see Latorre-Moratalla, 524
ELLERBROEK, L., Resistance of *Salmonella* to antimicrobial agents, 376
ELLIOTT, P. H., see Podolak, 1919
ELLIS, J. D., Influencing safe food handling practices, 2065
ELLIS, P. W., see Meldrum, 1515
ELLS, T. C., Growth of *Listeria* on cabbage tissues, 425
ENACHE, E., see Mathusa, 1721; Podolak, 1919
ENDRIKAT, S., Risk assessment of *L. monocytogenes* in deli meats, 612
ENOMOTO, K., see Bari, 752
ERDOGAN, S., see Yucel, 855
ERICKSON, M. C., *E. coli* O157:H7 internalization into field-grown leafy green roots, 500; Field contamination of leafy greens with spray irrigation water, 1023; Internalization and fate of *E. coli* O157:H7 in leafy greens, 1809
ERJAEE, Z., see Niakousari, 763
EROL, I., see Ayaz, 967
ERTAS, N., Prevalence of *Arcobacter* in water and milk, 2099
ESPINA, L., Synergistic combined process to inactivate *E. coli* O157:H7, 2189
ETXEBERRIA, E., see Danyluk, 2276
EVANS, P., see Ward, 861
EVANS, R. B., see O'Connor, 132
EVERSLEY, T., see Chapman, 1101
EVERSTINE, K., see Li, 2059
EYI, A., see Arslan, 1613

FANELLI, I., see Sammarco, 720
FANNING, S., see Duggan, 2148
FARRELL, D. E., see Myers, 1090
FAYER, R., see Macarisin, 1824
FEDORKA-CRAY, P. J., see Cox, 976
FENG, G., *C. pasteurianum* spoilage of apple juice, 1886
FENG, G., see Dong, 69
FERNÁNDEZ, A., Utility of silver nanotechnology during beef MAP, 2263
FERNÁNDEZ FERNÁNDEZ, R., see Romero Gonzáles, 1664
FILLION, K., see Chapman, 1101
FLEISCHMAN, G. J., TDT kinetics in thin sleeves, 2301
FLESAR, J., see Halamova, 2291
FLITCROFT, I., see Erickson, 1809
FLOOD, D., see Patel, 1858
FONT DE VALDEZ, G., see Gerez, 758
FORSYTHE, S. J., see Osaili, 1913
FOULADKHAH, A., Heat and acetic acid interventions on skin microflora of cantaloupes, 981
FOUQUET, A., see Borucki Castro, 1658
FRANCO, R., see Galván-Ramirez, 1121
FRANCO, W., Survival of *Salmonella* and *S. aureus* in Mexican red salsa, 1116
FRANK, J. F., see Berrang, 286; Khalil, 212
FRANZ, C. M. A. P., see Oguntoyinbo, 870
FRANZ, E., QMRA of leafy green vegetables from salad bars, 274
FRANZ, E., see Tromp, 1830
FRANZETTI, L., see Colombo, 657
FRAQUEZA, M. J., see Latorre-Moratalla, 524
FRATAMICO, P. M., see Smith, 1141
FRAVALO, P., see Bily, 1212
FREI, R., see Hofer, 973
FRICKER, C. M., see Edmonds, 2296
FRICKER, M., see Messelhäusser, 395
FRIEDMAN, M., Antimicrobial and antioxidative chitosans: a review, 1737
FRIEDMAN, M., see Ravishankar, 234
FRIEDRICH, L. M., see Danyluk, 2276
FRIES, R., see Ellerbroek, 376
FRUSCA, M., see Colombo, 657

FUCHU, H., see Omori, 1803
FUJITA, K., see Aoyama, 344
FULCHER, R. G., see Lu, 483

GAJADHAR, A. A., see Huby-Chilton, 119
GALLAGHER, D., see Endrikat, 612
GALLI, L., see Masana, 649
GALVÁN-RAMIREZ, M. L., Toxoplasma in pork in the region of Jalisco, 1121
GÁLVEZ, A., see Martínez Viedma, 39
GAO, Z., see Wang, 390
GARAY, E., see Martínez-Blanch, 1480
GARBER, E. A. E., Melamine detection, 701
GARCÍA, I., see Martínez, 81
GARCÍA, S., see Malagón, 2093; Valtierra-Rodríguez, 477
GARCÍA-GONZALO, D., see Espina, 2189
GARDNER, I. A., see O'Connor, 132; Sargeant, 579
GAREIS, M., see Heidenreich, 2025
GARRIDO FRENICH, A., see Romero Gonzáles, 1664
GARRIGA, M., see Latorre-Moratalla, 524
GARSIDE, J., see Meldrum, 1515
GASHE, B. A., see Magwamba, 1703
GASSE, H., see Rebmann, 989
GAST, R., see Yoo, 1038
GAST, R. K., *Salmonella* Enteritidis growth in egg yolks, 1902
GATTI, M., see Bernini, 2281
GAUTIER, M., see Rehault-Godbert, 1604
GEORGALAKI, M. D., see Samelis, 1294
GEORNARAS, I., see Pradhan, 620; Shen, 461
GEREZ, C. L., Biopreservation of packaged bread, 758
GERNER-SMIDT, P., see Ma, 434
GIATRAKOU, V., Effect of chitosan and thyme oil on a poultry product, 663
GIBBONS, N., see Van Donkersgoed, 75
GIEZENDANNER, N., see Zweifel, 88
GILL, C. O., Recovery of bacteria by swabbing, 747
GILL, C. O., see Yang, 1348
GIORDANO, G., see Duflos, 1344
GIRARD, M., Attachment and inactivation of norovirus, 400
GIZYNSKI, K., see Lowther, 305
GODOY, P., see Domínguez, 125
GOJI, N., see Amoako, 18
GOLDEN, D. A., see Critzer, 819
GOLSTEYN THOMAS, E., see Amoako, 18
GÓMEZ-ALDAPA, C. A., see Castro-Rosas, 1423
GONÇALEZ, E., see Aquino, 932
GONULALAN, Z., see Ertas, 2099
GONZALES-BARRON, U., Modeling distributions of prevalence and bacterial counts, 1416
GONZALES-BARRON, U., see Duggan, 2148
GONZÁLEZ RAMÍREZ, C. A., see Castro-Rosas, 1423
GORDILLO-MARTÍNEZ, A. J., see Castro-Rosas, 1423
GORMLEY, F. J., *Salmonella* contamination of raw shell egg mix, 574
GORRIS, L. G. M., see Kandhai, 839
GORSKI, L., Detection of *Salmonella* from produce enrichments, 1047
GOTO, K., see Watanabe, 1077
GOU, J., Survival and virulence properties of HPP-treated bacteria, 2203
GRACIA, M. J., see Bayarri, 2239
GRAGG, S. E., Reduction *E. coli* O157:H7 in spinach with LAB and chlorine, 358
GRASSO, G. M., see Sammarco, 720
GRAY, J. T., see O'Connor, 132
GREIG, J. D., see Todd, 1552, 1762, 1937, 2128, 2306
GREINER, M., see O'Connor, 132
GRIFFITHS, M. W., see Bayoumi, 452; Liu, 292
GRÖHN, Y. T., see Pradhan, 620
GRØNLUND, A. C., see Birk, 258
GRUYTERS, H., see Röder, 1671
GUARD, J., see Gast, 1902
GUARD-BOULDIN, J., see Yoo, 1038
GUEVARA-FRANCO, J. A., Aminopeptidase activity and poultry shelf-life prediction, 322
GUIMARÃES, M. F. M., see Arcuri, 2225
GUNER, A., see Ertas, 2099
GUO, H., see Li, 715
GURAYA, R., see Gast, 1902

HA, J.-H., Ethanol plus UV treatment for pathogenic bacteria in food, 556
HA, J.-H., see Jo, 952
HA, S.-D., see Ha, 556; Jo, 952
HABTESELASSIE, M. Y., Preharvest *E. coli* contamination, 2001
HADDAD, N., *C. jejuni* virulence: review of techniques and tools, 786
HADDADA, F. M., see Oueslati, 1891
HAECHLER, H., see Hofer, 973
HAENNI, M., see Châtre, 825
HAKKINEN, M., see Laukkanen, 2161
HALAMOVA, K., Antiyeast effect of black cumin quinones, 2291
HALL, N. O., see Velasquez, 372
HALSTEAD, D., see Meldrum, 1515
HAMEED, A., see Javed, 44
HANNING, I., see Solís de los Santos, 251
HARA, A., see Iwabuchi, 1993
HARA-KUDO, Y., see Iibuchi, 1506; Watanabe, 1077, 1537
HARITH, H. H., see Mohd Zaini, 541
HARPSTER, L., see Lengacher, 2089
HARRIS, L. J., see Bansal, 1986; Du, 1238
HARTE, F., see Black, 2018
HÄSE, C., see Su, 1111
HASEGAWA, A., see Iibuchi, 1506
HE, X., Detection of ricin by immuno-PCR, 695
HEDBERG, C., see Li, 2059
HEDBERG, C. W., see Medus, 2053
HEIDENREICH, B., Biochip for analysis of *E. coli* in meat, 2025
HELLSTRÖM, S., *L. monocytogenes* in pork production chain, 641
HELLSTRÖM, S., see Bērziņš, 2103
HENDRICK, S., see Van Donkersgoed, 75
HENNESSEY, M., International food defense exercise, 1353
HENNING, W. R., see Yoder, 907
HEREDIA, N., see Malagón, 2093
HEREDIA, N. L., see Valtierra-Rodríguez, 477
HERRERA, A., see Bayarri, 2239
HEYLEN, K., see Bertrand, 529
HICKS QUESENBERRY, H., see Endrikat, 612
HILLERS, V. N., see Chen, 327
HINCKE, M. T., see Rehault-Godbert, 1604
HIRAI, K., see Iwabuchi, 1993
HIRO, Y., see Nakayama, 1486
HISE, K., see Ward, 861
HOEKSTRA, R. M., see Klontz, 1967; Whichard, 445
HOFER, E., *C. difficile* in farm animals and minced meat, 973
HOLAH, J., see Todd, 1552, 2128, 2306
HÖLLER, C., see Messelhäusser, 395
HOLLEY, R. A., see Cordeiro, 916
HOLMES, M. A., see Lucianez, 26
HOLST, O., see Immerstrand, 960
HOLT, P. S., see Gast, 1902
HOLZAPFEL, W. H., see Oguntoyinbo, 870
HOLZHAUSER, T., see Röder, 1671
HONDO, R., see Ochiai, 1688
HONG, J., see Kim, 1430
HONTZ, L., see Mathusa, 1721
HORII, T., see Kudaka, 1529
HOSOYA, K., see Nakayama, 1486
HSU, K.-C., see Lai, 53
HSU, W.-Y., see Franco, 1116
HUANG, K.-M., Causative agent and species in poisoned shrimp, 2250
HUANG, Y., see Youart, 1793
HUANG, Y.-W., see Huang, 2250
HUANG, Y.-Y., see Liu, 562
HUBER, I., see Mayr, 241

HUBY-CHILTON, F., SSCP analysis for detection of animal-derived materials in feeds, 119
HUCH, M., see Oguntoyinbo, 870
HUGHES, M. K., Reduction of MDR and drug-susceptible *Salmonella*, 1231
HUGHES, R.-A., *Campylobacter*, cold and heat tolerance, 729
HUMBERT, F., see Mead, 1566
HUME, M., see Solís de los Santos, 251
HUMPHREY, T., see Hughes, 729
HUNTER, D. M., ATP bioluminescence immunoassay to detect bacterial pathogens, 739
HURD, S., see Patrick, 1097
HVIZDZAK, A. L., *Salmonella* survival in e-beamed peanut butter, 353
HWANG, D.-F., Fish species implicated in retinol poisoning, 769
HWANG, D.-F., see Huang, 2250

IANIERI, A., see Latorre-Moratalla, 524
IBACH, A., see Röder, 1671
IBARRA-SÁNCHEZ, L. S., see Alvarado-Casillas, 362
ICIER, F., see Baysal, 299
IIBUCHI, R., Survival of *Salmonella* on polypropylene surface, 1506
IIZUKA, S., see Aoyama, 344
IMBERECHTS, H., see Bertrand, 529
IMMERSTRAND, T., *P. parvulus* for probiotic or protective culture use, 960
INCORONATO, A. L., Antimicrobial nanoparticles for active packaging systems, 2256
INGHAM, B. H., see Dierschke, 2034; Ingham, 708, 1864
INGHAM, S. C., *E. coli* O157:H7 surrogate organisms, 1864; Predicting growth of *L. monocytogenes* on vacuum-packaged RTE meats, 708
INGHAM, S. C., see Dierschke, 2034
INTERIANO VILLEDA, L. O., see Danyluk, 2276
IRWIN, R., see Deckert, 1317
ISHIKURO, E., see Aoyama, 344
ITO, K., see Yokoyama, 1064
ITOH, Y., see Aoyama, 344
ITOKAZU, K., see Kudaka, 1529
IVANEK, R., see Pradhan, 620
IWABUCHI, E., *Salmonella* prevalence in airborne dust from layer farms, 1993

JACOB, M. E., *E. coli* O157:H7 in feces, hides, and beef carcasses, 1030
JACXSENS, L., see Sampers, 1447
JACZYNSKI, J., see Hvizdzak, 353
JADEJA, R., Immunomagnetic separation of *V. vulnificus*, 1288
JAMES, C., see Purnell, 1108
JAMES, S. J., see Purnell, 1108
JANES, M. E., see Jadeja, 1288
JANSÀ, J. M., see Domínguez, 125
JARDINE, C., see Webster, 1875
JAVADIAN, S., see Niakousari, 763
JAVED, I., Bacteriocin from *E. faecium* IJ-31, 44
JEAN J., see Girard, 400
JEON, J.-W., see Seo, 1466
JEONG, S., *E. coli* O157:H7 inactivation on lettuce using X-ray, 547
JIANG, X., see Singh, 1633
JIN, T., Antimicrobial films inactivate *E. coli* O157:H7 and natural microflora, 812
JIN, Y., see Wei, 1543
JO, S.-H., Survival of *C. sakazakii* in biofilms on surfaces, 952
JOENS, L., see Ravishankar, 234
JOHANSSON, T., see Laukkanen, 2161
JOHNSEN, S. O., see Skipnes, 923
JOHNSON, M. J., see Leishman, 1694
JOHNSON, R. P., see Stanford, 1304
JONES, T. M., see Bansal, 1986
JONES, Y. L., Real-time PCR assay for the detection of pufferfish products, 1698
JOSEPH, T. C., see Surendraraj, 97
JOYCE, K., see Whichard, 445

JUNEJA, V. K., see Friedman, 1737; Singh, 879; Valenzuela-Martinez, 470
JUNG, J.-Y., see Lee, 1313
JUNG, Y.-S., see Chen, 1641

KAEHLER, D., see Li, 2059
KAI, S., see Aoyama, 344
KAKOURI, A., see Samelis, 1294
KALCHAYANAND, N., see Arthur, 366; Bosilevac, 2180
KALINOWSKI, R. M., see Youart, 1793
KÄMPF, P., see Messelhäusser, 395
KANDHAI, M. C., Inactivation of *Cronobacter* spp. in PIF, 839
KANNAN, A., see Killinger, 2079
KASE, J. A., see Russell, 985
KATHARIOU, S., see Azizoglu, 1474
KATSUDA, K., Detection of *Salmonella* in pig feces, 957
KAUSE, J., see Endrikat, 612
KAWAMOTO, S., see Bari, 752
KAWASAKI, T., see Thammawong, 1817
KEEFE, G., see O'Connor, 132
KEKLIK, N. M., Decontamination of eggshells, 1408
KELLER, S. E., see Szlachta, 2110
KENDALL, P. A., see Chen, 327
KENDRA, D. F., see Dombrink-Kurtzman, 1073
KENNEDY, S., see Hennessey, 1353
KEYS, C., see Timbo, 1511
KHALIL, R. K., Behavior of *E. coli* O157:H7 on leafy greens, 212
KILLINGER, K. M., Lactic acid antimicrobial rinse for mobile poultry slaughter, 2079
KIM, HAEYOUNG, see Kim, 1225
KIM, HOIKYUNG., Synergistic lethal effect between chlorine dioxide and drying, 1225
KIM, J.-B., Toxin production and biochemical differentiation of *B. cereus*, 1219
KIM, J.-H., see Kim, 1219
KIM, J. M., Prevalence and antibiograms of *Campylobacter* in Korea, 1430
KIM, J.-M., see Kim, 1219
KIM, M., see Park, 1651
KIM, S. H., see Kim, 1430
KIM, S.-Y., see Kim, 1219
KIM, T.-J., see Chen, 1641
KIMBREL, S., see Erickson, 1809
KIMURA, B., see Takahashi, 688; Tanaka, 104, 670
KING, T. J., Toxic metals in seafood, 1715
KITAHARA, A., see Kudaka, 1529
KITAZAWA, N., see Tanaka, 104
KLEIN, G., see Rebmann, 989
KLINE, T. R., see Lengacher, 2089
KLONTZ, J. C., see Klontz, 1967
KLONTZ, K., see Timbo, 1511
KLONTZ, K. C., Pepper and tomato imports during an outbreak of *Salmonella* infection, 1967
KNIEL, K. E., see Wei, 1543
KNØCHEL, S., see Birk, 258
KO, G., see Park, 1651
KODAMA, Y., see Omori, 1803
KOHMOTO, M., see Katsuda, 957
KOKOSKA, L., see Halamova, 2291
KOMATSU, K., see Patel, 1858
KONG, X.-L., see Lu, 483
KONUMA, H., see Watanabe, 1537
KOO, H. C., see Kim, 1430
KOOHMARAIE, M., see Arthur, 366; Bosilevac, 2180
KORASAPATI, N. R., see Singh, 879; Valenzuela-Martinez, 470
KORCZAK, B. M., see Schnider, 1057
KORKEALA, H., see Bērziņš, 2103; Hellström, 641; Laukkanen, 2161
KORSTEN, L., see Collignon, 1247
KORZEKWA, K., see Bystroń, 1325
KOSTRZYNSKA, M., see Ye, 9
KRAUSE, D. O., see Cordeiro, 916
KRAUSE, G., see Zweifel, 88

KUDAKA, J., Enumeration of aerobic marine bacteria, 1529
KÜHNE, M., see Rebmann, 989
KUHNERT, P., see Schnider, 1057
KULIKOVSKIY, A., see Mead, 1566
KUMAGAI, S., see Aoyama, 344; Iibuchi, 1506; Watanabe, 1077
KUSHIRO, M., see Thammawong, 1817

LABARRE, D., see Endrikat, 612
LABAS, V., see Rehault-Godbert, 1604
LABUZA, T. P., see Leishman, 1694
LACA, A., see Noriega, 938
LACASSE, P., see Borucki Castro, 1658
LADELY, S. R., see Berrang, 286
LAFFEY, P., see Borucki Castro, 1658
LAI, K.-M., Extend shelf life of oysters by pressure, 53
LALANDE, F., see Bily, 1212
LALEYE, L. C., see Almualla, 1328
LAMBERT, S., see Richardson, 849
LAMMERDING, A. M., see Mead, 1566
LAMPEL, K. A., see Chen, 1016; Deer, 1618; Zhang, 1458
LANGE, C. C., see Arcuri, 2225
LATORRE-MORATALLA, M. L., Aminogenic activity of autochthonous bacteria from fermented sausages, 524
LAUKKANEN, R., Reduction of *Yersinia* by using bagging, 2161
LAUKKANEN, R., see Hellström, 641
LAUKOVÁ, A., see Latorre-Moratalla, 524
LAVIZZARI, T., Biogenic amine in vitro production of isolates from spinach, 385
LAVORGNA, M., see Incoronato, 2256
LAW, B., see Ravishankar, 234
LÁZARO, R., see Bayarri, 2239
LEANO, F., see Medus, 2053
LEE, B.-H., see Lee, 1313
LEE, H.-J., see Seo, 1466
LEE, H.-Y., see Gou, 2203
LEE, K., see Watanabe, 1077
LEE, M. H., Prevalence of *Arcobacter* in Korea, 1313
LEES, D. N., see Dancer, 2123; Lowther, 305
LEFEBVRE, S. L., see O'Connor, 132; Sargeant, 579
LEGAN, J. D., see Youart, 1793
LEISHMAN, O. N., *B. anthracis* survival in fruit juice, 1694
LEJEUNE, J. T., see Lengacher, 2089
LEKANG, O., see Skipnes, 923
LENGACHER, B., *E. coli* O157:H7 in horses, 2089
LEONARD, N., see Duggan, 2148
LEOTTA, G. A., see Masana, 649
LEROY, S., see Arcuri, 2225
LESLIE, M., see Young, 1278
LETELLIER, A., see Young, 1278
LI, B., see Nan, 2211
LI, H., Membrane properties of *L. casei* Zhang subjected to freeze-drying, 715
LI, J., Foodborne illness surveillance in Minnesota, 2059
LI, L.-T., see Lu, 483
LI, P., see Liu, 292
LI, W., see Li, 715
LI, X., AR in deli and restaurant foods, 1841
LI, Y., see Nan, 2211
LIANG, A. S., see Gorski, 1047
LIAO, J., see Erickson, 500, 1023, 1809
LICK, S., see Mayr, 241
LIM, D. V., see Hunter, 739
LIN, W.-F., see Hwang, 769
LIN, W. S., QPCR assay for rapid detection of *Shigella* in produce, 221
LIS, E., see Bystroń, 1325
LITTLE, C. L., see Gormley, 574
LIU, B., see Liu, 562
LIU, G., Bacteriocin-producing LAB for food safety improvement, 292
LIU, L., see Oyarzabal, 1339
LIU, S.-M., see Huang, 2250
LIU, W.-B., Survey of *Salmonella* from chicken farms in Shanghai, 562
LJUNGH, Å., see Immerstrand, 960
LLORET, E., see Fernández, 2263
LOHSE, K., see Birk, 258
LOISEAU, G., see Arcuri, 2225
LOKIETEK, S., see Bertrand, 529
LONERAGAN, G. H., see Echeverry, 2169; Hughes, 1231
LÓPEZ-MENDOZA, M. C., see Martínez, 81
LOWTHER, J. A., Detection of norovirus in oysters, 305
LOWTHER, J. A., see Dancer, 2123
LU, C.-H., see Hwang, 769
LU, M., see Li, 715
LU, Y., Reduction of *S. enterica* contamination during washing of grape tomatoes, 2270
LU, Z.-H., Inhibition of microbial growth during germination, 483
LUBRAN, M. B., Food safety practices in retail, 1849
LUBRAN, M. B., see Pouillot, 312
LUCAS LÓPEZ, R., see Martínez Viedma, 39
LUCIANEZ, A., Microbial load of broiler neck skin samples in processing, 26
LUDWIG, J. B., see Oscar, 1596
LUNA-PASTÉN, H., see Galván-Ramirez, 1121
LUNDÉN, J., see Laukkanen, 2161
LUNING, P. A., see Sampers, 1447
LUO, F., see Singh, 1633
LUPPI, G., see Anastasio, 114

MA, L., Fate of *Salmonella* in salsa, 434
MA, L., see Erickson, 500, 1023, 1809
MACARISIN, D., *C. parvum* on apples, 1824
MACHINSKI, M., JR., see Zanella, 1684
MACINGA, D., see Park, 2232
MACINGA, D. R., see Edmonds, 2296
MACLAURIN, T., see Chapman, 1101
MACMILLAN, T., see Amoako, 18
MADEC, J.-Y., see Châtre, 825
MADRIZ ELISONDO, A. L., see Galván-Ramirez, 1121
MAEDA, M., see Aoyama, 344
MAGNOLI, C. E., see Barberis, 1493
MAGRAS, C., see Haddad, 786
MAGWAMBA, C., Biogenic amines in fermented foods, 1703
MAHON, B. E., see Patrick, 1097
MAIJALA, R., see Hellström, 641
MALAGÓN, I., Virulence factors of *Campylobacter*, 2093
MALLE, P., see Duflos, 1344
MANAM, S., see Javed, 44
MANN, D. A., see Beuchat, 1257, 1975
MANN, J., see Edmonds, 2296
MANNION, C., see Duggan, 2148
MANNION, P. T., see Meldrum, 1515
MANNS, D. C., see Dong, 69
MARCE, C., see Haddad, 786
MARCELIS, W. J., see Sampers, 1447
MARÍA DOLORES, E., see Peñalver, 1332
MARKS, B. P., see Jeong, 547; Velasquez, 372
MARSIK, P., see Halamova, 2291
MÅRTENSSON, O. B., see Immerstrand, 960
MARTÍN BELLOSO, O., see Martínez Viedma, 39
MARTÍNEZ, A., see Domínguez, 125
MARTÍNEZ, B., Comparison of carcass sampling methods, 81
MARTÍNEZ-BLANCH, J. F., Detection and quantification of spores of *B. cereus*, 1480
MARTÍNEZ-GONZÁLES, N. E., see Alvarado-Casillas, 362
MARTÍNEZ VIDAL, J. L., see Romero Gonzáles, 1664
MARTÍNEZ VIEDMA, P., Combined treatment with AS-48 and HIPEF, 39
MARUYAMA, N., see Iwabuchi, 1993
MASAKI, H., see Watanabe, 1537
MASANA, M. O., STEC O157 in beef abattoirs from Argentina, 649
MASON, J., see Myers, 1090

MATAK, K. E., see Hvizdzak, 353
MATHUSA, E. C., Literature review on non-O157 Shiga toxin–producing *E. coli* in foods, 1721
MATISSEK, R., see Röder, 1671
MATSHEKA, M. I., see Magwamba, 1703
MATSUZAWA, T., see Nakayama, 1486
MATTISON, K., see Girard, 400
MAYR, A. M., Multiplex real-time PCR for *Campylobacter* in food, 241
MAZZOCCO, A., see Stanford, 1304
McALLISTER, T. A., see Stanford, 1304, 2197
McCARTHY, K. L., see Du, 1238
McCORMACK, R. R., see Edmonds, 2296
McDERMOTT, P. F., see Whichard, 445
McEWEN, S. A., see Deckert, 1317; Young, 1278
McKEE, M. L., Ramsey, 1525
McKEE, S. R., see Pathania, 2072
McKEON, T. A., see He, 695
McKINNEY, J. M., see Truong, 92
McLAUCHLIN, J., see Gormley, 574
McMAHON, S., see He, 695
McMULLEN, L. M., see Webster, 1875
MEAD, G., *Salmonella* on raw poultry, 1566
MEDALLA, F., see Whichard, 445
MEDEIROS, L. C., see Chen, 327
MEDUS, C., Sporadic *Salmonella* infections in restaurant food workers, 2053
MEINERSMANN, R. J., see Berrang, 286
MEJEAN, V., see Duflos, 1344
MELDRUM, R. J., *L. monocytogenes* in ready-to eat food, 1515
MENDIZÁBAL, A., see Vidaček, 62
MENDONCA, A., see Bisha, 266
MENG, J., see Lubran, 1849
MERCOGLIANO, R., see Anastasio, 114
MERLE, R., see von Altrock, 1680
MESSELHÄUSSER, U., Prevalence of emetic *B. cereus* in ice cream, 395
MESTER, P., Sample preparation to obtain viable bacteria for direct quantification, 680
METCALF, J. H., see Solís de los Santos, 251
MEUNIER, D., see Châtre, 825
MEYER, C., *Salmonella* in pork and beef, 1780
MEYER, J., see Ellis, 2065
MIAKE, K., see Omori, 1803
MICHAELS, B. S., see Todd, 1552, 1762, 1937, 2128, 2306
MIGNON-GRASTEAU, S., see Rehault-Godbert, 1604
MIKAMI, O., see Katsuda, 957
MIKCHA, J. M. G., see Zanella, 1684
MILLER, M. F., see Echeverry, 2169; Hughes, 1231
MILLS, E. W., see Yoder, 907
MIN, K. J., Predictive model for foodborne pathogens in RTE pork, 1626
MINGUELL, S., see Domínguez, 125
MOCHIZUKI, M., see Ochiai, 1688
MODY, R. K., see Klontz, 1967
MOHD ZAINI, N. A., Chemical and microbiological safety and quality in chili *bo*, 541
MOLENDA, J., see Bystroń, 1325
MONTET, D., see Arcuri, 2225
MOOSEKIAN, S. R., see Jeong, 547
MORI, T., see Watanabe, 1537
MORLEY, P. S., see O'Connor, 132; Sargeant, 579
MPUCHANE, S., see Magwamba, 1703
MÜCKE, I., see Röder, 1671
MULVEY, M. R., see Cordeiro, 916
MUNDAY, D. K., see Snary, 488
MUÑOZ, P., see Peñalver, 1332
MURAMATSU, M., see Iwabuchi, 1993
MURPHY, J., see Huby-Chilton, 119
MURPHY, N., see Gormley, 574
MUSGROVE, M., see Yoo, 1038
MYERS, M. J., Detection of meat meals is dependent on DNA extraction method, 1090
NAGARAJA, T. G., see Jacob, 1030
NAGASHIMA, H., see Thammawong, 1817
NAKAGAWA, H., see Thammawong, 1817
NAKAJIMA, M., see Aoyama, 344
NAKAJIMA, T., see Thammawong, 1817
NAKAMURA, M., see Kudaka, 1529
NAKANE, M., see Omori, 1803
NAKAYAMA, M., Rapid method for identifying *Byssochlamys* and *Hamigera*, 1486
NAN, S., Slightly acidic electrolyzed water inactivating *E. coli* and *S. aureus*, 2211
NANNAPANENI, R., see Soni, 32, 1519
NARAPATI, D., see Ellerbroek, 376
NATIONAL ADVISORY COMMITTTEE ON MICROBIOLOGICAL CRITERIA FOR FOODS, Guidance for applying technologies to detect foodborne pathogens, 1160; Guidance for inoculated pack/challenge study protocols, 140; *M. avium* subsp. *paratuberculosis* in foods, 1357
NEI, D., see Bari, 752
NEVIANI, E., see Bernini, 2281
NGAZOA, S., see Girard, 400
NGUYEN, V. T., *C. jejuni* attachment and detachment, 832
NIAKOUSARI, M., Application of ozone to eliminate insects in stored Kabkab dates, 763
NIDAIRA, M., see Kudaka, 1529
NIENABER, J. A., see Berry, 1269
NISHIKAWA, Y., see Omori, 1803
NISHIMURA, M., see Iwabuchi, 1993
NIU, Y. D., see Stanford, 1304
NOGUEIRA, J. H. C., see Aquino, 932
NORDBERG KARLSSON, E., see Immerstrand, 960
NORIEGA, E., Food structure in predictive microbiology, 938
NORIZUKI, H., see Aoyama, 344
NORMAND, M. D., see Dai, 515
NTZIMANI, A., see Giatrakou, 663
NYATI, H., see Oyarzabal, 1438
NYS, Y., see Rehault-Godbert, 1604

OBREGOZO, M. D., see Gerez, 758
OCHIAI, T., see Iwabuchi, 1993
OCHIAI, Y., Prevalence of *L. monocytogenes* in retailed meat, 1688
O'CONNOR, A. M., REFLECT statement, 132
O'CONNOR, A. M., see Sargeant, 579
OGISO, M., see Aoyama, 344
OGUNTOYINBO, F. A., *Bacillus* spp. from *Okpehe*, a Nigerian fermented condiment, 870
OH, D.-H., see Kim, 1219
OH, E.-G., see Seo, 1466
OKABE, M., see Thammawong, 1817
OKADOME, H., see Thammawong, 1817
OKANO, S., see Kudaka, 1529
O'KEEFE, S. F., see Truong, 92
OLAIMAT, A. N., see Osaili, 1913
OLIVER, H. F., see Jones, 1698
OLUSESAN, A. T., see Mohd Zaini, 541
OMORI, Y., Foodborne pathogens in raw ham, 1803
ORTA-RAMIREZ, A., see Velasquez, 372
ORTIZ MARTÍNEZ, P., see Laukkanen, 2161
OSAILI, T. M., Thin agar layer method for recovery of stressed *Cronobacter* spp., 1913
OSCAR, T. P., *Salmonella* contamination of young chicken carcasses, 1596
OSCAR, T. P., see Oyarzabal, 1438
OSMAN, A., see Mohd Zaini, 541
ÖSTE, R., see Immerstrand, 960
OSTIGUY, N., see Yoder, 907
OUESLATI, I., Microwave heating effects on Tunisian VOOs, 1891
OVERESCH, G., see Schnider, 1057
OVIEDO, M. S., Environmental effects on alternariol and alternariol ME production, 336
OYARZABAL, O. A., Sample weight and enrichment ratio for *Campylobacter* isolation, 1339; Weibull models for survival of *C. jejuni* and *C. coli*, 1438

PAEK, S.-H., see Seo, 1466
PAEZ, P., see Ellis, 2065
PAGÁN, R., see Espina, 2189
PALLADINO, P. M., see Masana, 649
PAN, W., Modeling the growth of *Salmonella* in cut tomatoes, 1502
PANIN, A., see Mead, 1566
PAPPA, E. C., see Samelis, 1294
PARIS, A., see Bonardi, 1785
PARK, G. W., Comparison of MNV and FCV as surrogates for human norovirus, 2232
PARK, H., Detection of norovirus on vegetables and ham, 1651
PARK, Y.-B., see Kim, 1219
PARK, Y. H., see Kim, 1430
PARVEEN, S., see Oscar, 1596
PATEL, M. K., *Salmonella* Montevideo outbreak, 1858
PATHANIA, A., *Salmonella* prevalence in marinated chicken, 2072
PATRICK, M. E., Exposure to raw meat and poultry products in shopping carts, 1097
PATTERSON, P. H., see Keklik, 1408
PAUL, C. J., see Immerstrand, 960
PAYTON, A. S., see Erickson, 500, 1023, 1809
PELEG, M., see Dai, 515
PEÑALVER, J., Absence of anisakid in farmed marine fish, 1332
PENA-RAMOS, A., see Valenzuela-Martinez, 470
PEPE, T., see Anastasio, 114
PEREIRA, L. V. B., see Cox, 976
PÉREZ-ARQUILLUÉ, C., see Bayarri, 2239
PETTIGREW, C. A., see Park, 2232
PETTON, J., see Bily, 1212
PFLUG, I. J., Science, practice, and human errors in controlling *C. botulinum*, 993
PHATAK, S. C., see Erickson, 500, 1023
PHU TAI, N., see Ellerbroek, 376
PICOUET, P., see Fernández, 2263
PINTHONG, R., see Ellerbroek, 376
POCHET, B., see Bertrand, 529
PODKOWIK, M., see Bystroń, 1325
PODOLAK, R., *Salmonella* and low-moisture foods, 1919
PÖHLMANN, C., see Heidenreich, 2025
POLING, S. M., see Dombrink-Kurtzman, 1073
POOSARAN, N., see Ellerbroek, 376
POPOVIC, S., see Cao, 1085, 1548
POUILLOT, R., Consumer refrigeration and storage practices, 312
POUILLOT, R., see Endrikat, 612; Lubran, 1849
POWELL, D., see Chapman, 1101
PRADHAN, A. K., Risk assessment of *L. monocytogenes* in deli meats, 620
PRENDERGAST, D. M., see Duggan, 2148
PRINGLE, J., see Patel, 1858
PURI, V. M., see Keklik, 1408
PURNELL, G., Pork plugging, 1108
PYLA, R., see Chen, 1641

RAJIĆ, A., see Young, 1278
RAMIREZ, A., see O'Connor, 132; Sargeant, 579
RAMIREZ, M. L., see Oviedo, 336
RAMOGIDA, C., see Van Donkersgoed, 75
RAMSEY, K. J., Characterization of *S. pseudintermedius* ATCC 49444, 1525
RANGDALE, R. E., see Dancer, 2123; Lowther, 305
RANTA, J., see Hellström, 641; Laukkanen, 2161
RATPHITAGSANTI, W., see de Lamo-Castellví, 2043
RAVISHANKAR, S., Inactivation of antibiotic-resistant *Salmonella*, 234
REBMANN, S., Specified risk material in the bovine tongue, 989
REDMOND, G., see Gonzales-Barron, 1416
REHAULT-GODBERT, S., Antimicrobial activity of egg white, 1604
REHKOPF, A., see Fleischman, 2301
REID-SMITH, R., see Deckert, 1317
REIJ, M. W., see Kandhai, 839
REIS, T. A., see Aquino, 932
RENTER, D. G., see Jacob, 1030
REUHS, B., see Habteselassie, 2001
REYES-HERRERA, I., see Solís de los Santos, 251
REYNA-GRANADOS, J., see Ravishankar, 234
RHEE, C. H., Foodborne MRSA in Korea, 2285
RIAZ, M., see Javed, 44
RIBOLDI, E., see Bonardi, 1785
RICE, D. H., see King, 1715
RICHARD-FORGET, F., see Dalie, 1129
RICHARDSON, A. N., *C. sakazakii* virulence in neonatal mice, 849
RICHARDSON, L. J., see Cox, 976
RICO TORRES, C. P., see Galván-Ramirez, 1121
RIJGERSBERG, H., see Franz, 274; Tromp, 1830
RILEY, D. G., see Erickson, 1809
RINCÓN-SÁNCHEZ, A. R., see Galván-Ramirez, 1121
RIPABELLI, G., see Sammarco, 720
RIVAS, M., see Masana, 649
ROBESYN, E., see Bertrand, 529
ROBICHAUD, A., see Borucki Castro, 1658
RÖDER, M., Allergen sanitation in the food industry, 1671
RODRÍGUEZ, H. R., see Masana, 649
RODRÍGUEZ-GARCÍA, M. O., see Alvarado-Casillas, 362
RODRIGUEZ-MAHILLO, A. I., see Vidaček, 62
RODRÍGUEZ PÉREZ, L. R., see Galván-Ramirez, 1121
ROESLER, U., see von Altrock, 1680
ROGELJ, I., see Samelis, 1294
ROMANENGHI, C. P., see Cox, 976
ROMERO GONZÁLEZ, R., Elimination of antibiotics in gilthead seabream *S. aurata*, 1664
ROOF, S. E., see Ward, 861
ROSENQUIST, A., see Immerstrand, 960
ROSENQUIST, H., see Birk, 258
ROSS, T., see Chapman, 895
ROSSI, M. H., see Aquino, 932
ROSSMANITH, P., see Mester, 680
ROUNDS, J., see Li, 2059
ROUXEL, S., see Bily, 1212
RUSSELL, M. D., Farmworkers and intestinal parasitism, 985
RUSSO, E., see Patel, 1858
RUTJES, S. A., see Schets, 734
RUTTO, G. K., see Oscar, 1596
RYSER, E. T., see Jeong, 547; Velasquez, 372
RYU, J.-H., see Kim, 1225

SAARI, N., see Mohd Zaini, 541
SAID, K. B., see Amoako, 18
SAKIKUBO, T., see Omori, 1803
SAKO, A., see Nakayama, 1486
SALA, M. R., see Domínguez, 125
SALAZAR-MONTES, A., see Galván-Ramirez, 1121
SALMI, F., see Bonardi, 1785
SALMONELLA ON RAW POULTRY WRITING COMMITTEE, see Mead, 1566
SALVAT, G., see Bily, 1212
SAMELIS, J., Microbial ecology of Greek Graviera cheese, 1294
SAMMARCO, M. L., Prevalence and characterization of *Campylobacter* spp., 720
SAMPERS, I., Microbial performance of poultry processing, 1447
SÁNCHEZ, E., see Valtierra-Rodríguez, 477
SANCHEZ, G., see Martínez-Blanch, 1480
SÁNCHEZ MUROS, M. J., see Romero Gonzáles, 1664
SANEI, B., see Young, 1278
SAN FRANCISCO, M., see Hughes, 1231
SANNI, A. I., see Oguntoyinbo, 870
SANTÍN, M., see Macarisin, 1824
SANTOS LÓPEZ, E. M., see Castro-Rosas, 1423
SARGEANT, J. M., REFLECT statement, 579
SARGEANT, J. M., see O'Connor, 132
SASHIHARA, N., see Sato, 412
SATO, M., *Campylobacter* in egg, 412

SAVVAIDIS, I. N., see Giatrakou, 663
SAXTON, A. M., see Critzer, 819
SCALLAN, E., see Patrick, 1097
SCARPELLINI, M., see Colombo, 657
SCHAFFNER, D. W., see Pan, 1502
SCHELL, R. F., see Ingham, 1864
SCHETS, F. M., Pathogenic *Vibrio* in shellfish from The Netherlands, 734
SCHILLINGER, U., see Oguntoyinbo, 870
SCHMIDT, J. W., see Bosilevac, 2180
SCHNEIDER, K. R., see Danyluk, 2276
SCHNIDER, A., Real-time PCR for *Campylobacter* on broiler carcasses, 1057
SCHODER, D., Melamine contamination of milk powder in East Africa, 1709
SCHROEDER, C. M., see Endrikat, 612
SCHROETER, A., see Ellerbroek, 376
SCHUMACHER, M., see Patel, 1858
SCURRAH, K. J., Chapman, 895
SELISKE, P., see Deckert, 1317
SEO, S.-M., Single cell detection within a single working day, 1466
SGARBI, E., see Bernini, 2281
SHACKELFORD, S. D., see Arthur, 366; Bosilevac, 2180
SHAKER, R. R., see Osaili, 1913
SHANG, N., see Liu, 292
SHAZER, A., see Szlachta, 2110
SHEN, C., Inactivation of *E. coli* O157:H7 in nonintact beefsteaks, 461
SHERIDAN, R. S., see King, 1715
SHI, X.-M., see Liu, 562
SHIN, S.-B., see Seo, 1466
SIEKKINEN, K.-M., see Hellström, 641
SILIŅŠ, I., see Bērziņš, 2103
SILVA, J. L., see Chen, 1641
SILVOY, J. J., see Erickson, 500, 1023
SIMIDU, U., see Tanaka, 670
SIMONNE, A. H., see Franco, 1116
SIMONSON, J. G., see Jadeja, 1288
SIMS, J. T., see Wei, 1543
SINDIC, M., see Deckers, 2116
SINGH, A., Inhibition of *C. perfringens* in pork, 879
SINGH, M., see Pathania, 2072
SINGH, R., Thermal inactivation of heat-shocked pathogens in compost, 1633
SINIGAGLIA, M., see Bevilacqua, 888; Campaniello, 1124
SIQUEIRA, V. L. D., see Zanella, 1684
SIRIMALAISUWAN, A., see Ellerbroek, 376
SISCHO, W., see O'Connor, 132
SIT, D., see Van Donkersgoed, 75
SKÅRA, T., see Skipnes, 923
SKIPNES, D., Residual ACP activity for estimating thermal load, 923
SKLENICKOVA, O., see Halamova, 2291
SLAVIK, M. F., see Solís de los Santos, 251
SMITH, D., see Todd, 1552, 1762, 1937, 2128, 2306
SMITH, D. P., see Cox, 976
SMITH, D. R., see O'Connor, 132
SMITH, G. C., see Shen, 461
SMITH, J. L., Fluoroquinolone resistance in *Campylobacter*, 1141
SMITH, K., see Li, 2059
SMITH, K. E., see Medus, 2053
SMITH, M. A., see Richardson, 849
SNARY, E. L., ZAP *Salmonella* sampling model, 488
SNEDEKER, K., see O'Connor, 132; Sargeant, 579
SOBRINO LÓPEZ, A., see Martínez Viedma, 39
SOFOS, J. N., see O'Connor, 132; Pradhan, 620; Shen, 461
SOLAS, M. T., see Vidaček, 62
SOLÍS DE LOS SANTOS, F., Caprylic acid effect on intestinal microflora, 251
SOMOLINOS, M., see Espina, 2189
SONG, K.-Y., see Chen, 1016
SONI, K. A., Bacteriophage efficacy against *L. monocytogenes* biofilms, 1519; Bacteriophage efficacy against *L. monocytogenes* on raw salmon, 32
SPEEGLE, L., see Oyarzabal, 1438
SPRINZL, M., see Heidenreich, 2025
STANFORD, K., Encapsulated bacteriophages for *E. coli* O157:H7, 1304; Rumen protozoa and *E. coli* O157:H7, 2197
STASIEWICZ, M. J., Synergistic reduction of *L. monocytogenes* cold growth, 631
STAUBER, C. E., see Russell, 985
STEPHAN, R., see Hofer, 973; Zweifel, 88
STEPHENS, T. P., see Stanford, 1304, 2197
STEWART, C. M., see Fleischman, 2301; Youart, 1793
STEWART, T., see Yoo, 1038
STOLLE, A., see Meyer, 1780
STONE, W., see see Podolak, 1919
STOPFORTH, J. D., Use of lauric arginate in *L. monocytogenes* control, 552
STRAWN, L. K., *E. coli* O157:H7 and *Salmonella* on cut pineapples, 418
STROHBEHN, C. H., see Ellis, 2065
STROIKA, S. G., see Ward, 861
SU, Y.-C., Depuration for reducing *V. parahaemolyticus* in oyster, 1111
SUBRAMANYAM, B., see Channaiah, 568
SUGITA-KONISHI, Y., see Aoyama, 344; Watanabe, 1077
SUGIYAMA, K.-I., see Aoyama, 344
SUGIYAMA, M., see Omori, 1803
SUNENSHINE, R., see Patel, 1858
SURENDRARAJ, A., *E. coli* O157:H7 from retail shrimp, 97
SVOBODOVA, B., see Halamova, 2291
SWAIM, H. L., see Myers, 1090
SZLACHTA, K., Thermal resistance of *L. monocytogenes* in ultrafiltered milks, 2110

TAAMALLI, W., see Oueslati, 1891
TABATA, S., see Aoyama, 344
TAGLIABUE, S., see Bonardi, 1785
TAIRA, K., see Kudaka, 1529
TAKAHASHI, H., Real-time PCR to enumerate *C. botulinum*, 688
TAKAHASHI, H., see Tanaka, 104, 670
TAKAHASHI, M., see Aoyama, 344
TAKAKURA, C., see Takahashi, 688
TAKANO, T., see Ochiai, 1688
TAKATORI, K., see Watanabe, 1537
TALON, R., see Arcuri, 2225; Latorre-Moratalla, 524
TAMANAHA, K., see Kudaka, 1529
TAMBLYN, S., see Deckert, 1317
TAMBURRO, M., see Sammarco, 720
TANAKA, E., see Amoako, 18
TANAKA, H., see Aoyama, 344
TANAKA, T., see Aoyama, 344
TANAKA, Y., Newly defined database of T-RFLP for fish samples, 104; Universal real-time PCR for bacterial enumeration in food, 670
TAUXE, R. V., see Ma, 434
TECHATHUVANAN, C., rt-RT-PCR for *Salmonella* Typhimurium detection from pork, 507
TEJADA, M., see Vidaček, 62
TERENTJEVA, M., *Y. enterocolitica* and *Y. pseudotuberculosis* in pigs, 1335
THAMMAWONG, M., Effect of milling on mycotoxin content of Japanese wheat, 1817
THAMPURAN, N., see Surendraraj, 97
THÄRIGEN, D., see Mayr, 241
THEOBALD, L., see Patel, 1858
THERAULAZ, L., see Duflos, 1344
THÉWIS, A., see Vandeplas, 774
THIEL, S., see Meyer, 1780
THIPPAREDDI, H., see Singh, 879; Valenzuela-Martinez, 470
THONART, P., see Vandeplas, 774
THRONE, J. E., see Athanassiou, 2244

TIMBO, B. B., Serotypes and PFGE patterns of *L. monocytogenes* in imported cheeses, 1511
TODD, E. C. D., Barriers to reduce contamination of food by workers, 1552; Compliance for the proper use of antiseptics and sanitizers, 2306; Gloves as barriers to prevent contamination of food, 1762; Soaps and alcohol-based antiseptics for hand disinfection, 2128; Washing and drying of hands to reduce microbial contamination, 1937
TOKUDA, H., see Nakayama, 1486
TORINO, M. I., see Gerez, 758
TORNER, N., see Domínguez, 125
TORRENCE, M. E., see O'Connor, 132; Sargeant, 579
TORRES-VITELA, M. R., see Castro-Rosas, 1423
TROMP, S. O., Simulating supply chain logistics in QMRA, 1830
TROMP, S. O., see Franz, 274
TRUELSTRUP HANSEN, L., see Ells, 425
TRUONG, V. T., α-Cyclodextrin–cinnamic acid effects on pathogens in juices, 92
TSAKALIDOU, E., see Samelis, 1294
TSHERING, P., see Ellerbroek, 376
TSUCHIYA, T., see Watanabe, 1537
TSUTSUMI, T., see Aoyama, 344
TUCKER, A. W., see Lucianez, 26
TURCO, R. F., see Habteselassie, 2001
TURNER, M. S., see Nguyen, 832

UCHIMURA, M., see Yokoyama, 1064
UEDA, F., see Ochiai, 1688
ULGER, I., see Ertas, 2099
ULLRICH, U., see Meyer, 1780
USGAARD, T., see Ward, 861
UYTTENDAELE, M., see Sampers, 1447

VALDIVIESO-GARCIA, A., see Deckert, 1317
VALENZUELA-MARTINEZ, C., Inhibition of *C. perfringens* in turkey, 470
VALTIERRA-RODRÍGUEZ, D., Reduction of *Campylobacter* by fruit extracts, 477
VAN, K. T., see Lin, 221
VAN DEN BERG, H. H. J. L., see Schets, 734
VANDEPLAS, S., Strategies to reduce *Salmonella* prevalence in chicken, 774
VAN DER FELS-KLERX, H. J., Geographically oriented management of *Fusarium* mycotoxins, 1153
VAN DER FELS-KLERX, H. J., see Franz, 274
VAN DIJK, L., see Stopforth, 552
VAN DONKERSGOED, J., Drug carryover after feed mixer cleanout, 75
VAN MEERVENNE, E., see Bertrand, 529
VAN SCHOTHORST, M., see Kandhai, 839
VECIANA-NOGUÉS, M. T., see Lavizzari, 385
VELASQUEZ, A., Thermal resistance of *Salmonella* in pork, 372
VENKITANARAYANAN, K., see Solís de los Santos, 251
VIDAČEK, S., Antigenicity and viability of heated *Anisakis* larvae, 62
VIDAL-CAROU, M. C., see Latorre-Moratalla, 524; Lavizzari, 385
VIETHS, S., see Röder, 1671
VILACOBA, E., see Masana, 649
VILLAGOMEZ-IBARRA, J. R., see Castro-Rosas, 1423
VILLARRUEL LÓPEZ, A., see Castro-Rosas, 1423
VIÑARAS, J., see Patel, 1858
VINJÉ, J., see Park, 2232
VISSER, D., see Stopforth, 552
VIZZIER-THAXTON, Y., see Cox, 976
VON ALTROCK, A., *Y. enterocolitica* on liver surfaces, 1680
VORAVUTHIKUNCHAI, S. P., Control of *B. cereus* in foods by *R. tomentosa*, 1907

WADDELL, T. E., see Stanford, 1304
WAGNER, B., see Messelhäusser, 395
WAGNER, M., see Mester, 680
WALDMANN, K.-H., see von Altrock, 1680
WANG, C., see Nan, 2211
WANG, H. H., see Li, 1841
WANG, Y., Thermo-acidic bacteria from orchards in china, 390
WANNEMUEHLER, K., see Patel, 1858
WARD, M. P., see O'Connor, 132
WARD, T. J., *L. monocytogenes* from FSIS surveillance, 861
WARRINER, K., see Ye, 9
WASESA, A. A., see Almualla, 1328
WATANABE, M., Effective extraction method for a large amount of fungal DNA, 1077; Inactivation of the yeast and the mold in mineral water, 1537
WEBB, C. C., see Erickson, 500, 1023, 1809
WEBSTER, K., Expert and public rankings of food hazards, 1875
WEI, J., Murine norovirus 1 and Aichi virus survival during composting, 1543
WEINSETEL, N., see Bisha, 266
WEISS, J., see Dai, 515; Patel, 1858
WELLS, J. E., see Arthur, 366; Berry, 1269
WELSH FOOD MICROBIOLOGICAL FORUM, see Meldrum, 1515
WHEELER, T. L., see Arthur, 366; Bosilevac, 2180
WHICHARD, J. M., Antimicrobial resistance predictors in *Salmonella*, 445
WHITE, D. G., see Whichard, 445
WHITE, P., see Patel, 1858
WIEDMANN, M., see Pradhan, 620; Stasiewicz, 631; Ward, 861
WIERUP, M., see Mead, 1566
WILKIN, C.-A., see Purnell, 1108
WILLIAMS, D., see Richardson, 849
WILLIAMS, M. L., see Lengacher, 2089
WILLIAMS, R. C., see Truong, 92
WILLS, R., see O'Connor, 132
WOO, G.-J., see Rhee, 2285
WOODBURY, B. L., see Berry, 1269
WORKING GROUP FOR THE STUDY OF OUTBREAKS OF ACUTE GASTROENTERITIS IN CATALONIA, see Domínguez, 125
WOROBO, R. W., see Dong, 69; Feng, 1886
WU, C., see Lu, 2270

YAGUCHI, T., see Nakayama, 1486
YAMADA, F., see Ochiai, 1688
YAMAGUCHI, S., see Aoyama, 344
YANAMALA, S., see Hughes, 1231
YANCY, H. F., see Jones, 1698; Myers, 1090
YANG, Q., see Su, 1111
YANG, X., Fermentation products of *C. estertheticum*, 1348
YE, J., Biocontrol of *Salmonella* on sprouts, 9
YE, X. P., see Black, 2018
YODER, S. F., Water washes to reduce pathogens on beef surfaces, 907
YOKOYAMA, E., Detection of enteroaggregative *E. coli* by LAMP, 1064
YOO, B. K., Characterization of STEC, 1038; Survival of STEC under stress, 2084
YOON, K. S., see Min, 1626
YOUART, A. M., *L. monocytogenes* high pressure inactivation model, 1793
YOUNG, I., Survey of Canadian broiler chicken producers, 1278
YOUSEF, A. E., see de Lamo-Castellví, 2043
YU, H.-S., see Seo, 1466
YUAN, Y., see Wang, 390
YÜCEL, N., Bacterial pathogens in Turkish fish, 380; Virulence of *Aeromonas* from foods and environmental sources, 855
YUE, T., see Dong, 69; Wang, 390

ZANARDI, E., see Latorre-Moratalla, 524
ZANELLA, G. N., Pasteurized cow's milk quality in Brazil, 1684
ZANSKY, S. M., see Patrick, 1097
ZARROUK, M., see Oueslati, 1891
ZESSIN, K.-H., see Ellerbroek, 376
ZHANG, GONG, see Lu, 483
ZHANG, GUODONG, Chromogenic medium for *Shigella*, 1458
ZHANG, GUODONG, see Erickson, 1809; Ma, 434
ZHANG, HEPING, see Li, 715
ZHANG, HOWARD, see Jin, 812

ZHANG, Y., see Lu, 483
ZHAO, P., see Zhao, 2010
ZHAO, T., Wash treatment for alfalfa seeds, 2010
ZHU, L., see Ravishankar, 234
ZUCKER, R., see Messelhäusser, 395
ZULKIFLI, A. H., see Mohd Zaini, 541
ZUMBRINK, R., see Stopforth, 552
ZUREK, L., see Channaiah, 568
ZWEIFEL, C., STEC in raw milk cheese, 88
ZWIETERING, M. H., see Kandhai, 839

SUBJECT INDEX

Abaxial
Field contamination of leafy greens with spray irrigation water, 1023
Acetic acid
Heat and acetic acid interventions on skin microflora of cantaloupes, 981
Acid
Cold-filled acid products: survey and pathogen modeling, 895
Acid adapted
E. coli O157:H7 and *Salmonella* on cut pineapples, 418
Acidified sodium chlorite (ASC)
Validation of interventions at the purveyor, 2169
Acid phosphatase
Residual ACP activity for estimating thermal load, 923
Active packaging
Utility of silver nonotechnology during beef MAP, 2263
Adaxial
Field contamination of leafy greens with spray irrigation water, 1023
Adenovirus
Murine norovirus 1 and Aichi virus survival during composting, 1543
Adhesion
Virulence factors of *Campylobacter*, 2093
Aeromonas
Bacterial pathogens in Turkish fish, 380
Aeromonas spp.
Virulence of *Aeromonas* from foods and environmental sources, 855
Aerosols
Barriers to reduce contamination of food by workers, 1552
Aflatoxin
Control of aflatoxins in corn, 495
Irradiation of medicinal plants, 932
Africa
Melamine contamination of milk powder in East Africa, 1709
aggR
Detection of enteroaggregative *E. coli* by LAMP, 1064
Agricultural practices
Preharvest *E. coli* contamination, 2001
Aichi virus
Murine norovirus 1 and Aichi virus survival during composting, 1543
Airborne dust
Salmonella prevalence in airborne dust from layer farms, 1993
Alcohol
Soaps and alcohol-based antiseptics for hand disinfection, 2128
Alcohol-based hand sanitizers
SaniTwice: a noval hand hygiene solution, 2296
Alfalfa seeds
Wash treatment for alfalfa seeds, 2010
Alicyclobacillus acidoterrestris
Inactivation kinetics of *A. acidoterrestris* spores by ohmic heating, 299
Allergens
Antigenicity and viability of heated *Anisakis* larvae, 62
Almond(s)
Salmonella levels in almonds, 1986
Survival of *Salmonella* exposed to hot oil, 1238
Alternaria alternata
Environmental effects on alternariol and alternariol ME production, 336
Alternariol
Environmental effects on alternariol and alternariol ME production, 336
Alternariol monomethyl ether
Environmental effects on alternariol and alternariol ME production, 336
Alternative heating
Inactivation kinetics of *A. acidoterrestris* spores by ohmic heating, 299
Amino acid utilization
Fermentation products of *C. estertheticum*, 1348
Aminopeptidase activity
Aminopeptidase activity and poultry shelf-life prediction, 322
Anal plugging
Pork plugging, 1108
Animal feed
Enterococci in animal feed and vector competence of *T. castaneum*, 568
Animal models
C. jejuni virulence review of techniques and tools, 786
Ani s 4
Antigenicity and viability of heated *Anisakis* larvae, 62
Anisakidae
Absence of anisakid in farmed marine fish, 1332
Anisakis simplex
Antigenicity and viability of heated *Anisakis* larvae, 62
Antagonistic bacteria
Biocontrol of *Salmonella* on sprouts, 9
Anthrax
B. anthracis survival in fruit juice, 1694
Antibiotic resistance
Antibiotic resistance of ground turkey *L. monocytogenes* serotypes, 967
Antimicrobial resistance predictors in *Salmonella*, 445
AR in deli and restaurant foods, 1841
Pasteurized cow's milk quality in Brazil, 1684
Prevalence and antibiograms of *Campylobacter* in Korea, 1430
Reduction of MDR and drug-susceptible *Salmonella*, 1231
Salmonella contamination of young chicken carcasses, 1596
Y. enterocolitica in meats, 1785
Antibiotic resistant
Inactivation of antibiotic-resistant *Salmonella*, 234
Antibiotics
Antimicrobial susceptibility of starter cultures, 916
Fluoroquinolone resistance in *Campylobacter*, 1141
Antifungal
Biopreservation of packaged bread, 758
Antifungal activity
Antifungal activity of lactic acid bacteria, 1129
Antiyeast effect of black cumin quinones, 2291
Antifungal compounds
Antifungal activity of eugenol, 1124
Anti-H antibodies
Immunomagnetic separation of *V. vulnificus*, 1288
Antimicrobial(s)
α-Cyclodextrin–cinnamic acid effects on pathogens in juices, 92
Antimicrobial and antioxidative chitosans: a review, 1737
Elimination of antibiotics in gilthead seabream *S. aurata*, 1664
Triplet combinations of antimicrobials, 515
Antimicrobial activity
Antimicrobial activity of egg white, 1604
Control of *B. cereus* in foods by *R. tomentosa*, 1907
Antimicrobial compounds
Combined effects of sucrose ester and PATP, 2043
Antimicrobial intervention(s)
Reduction of MDR and drug-susceptible *Salmonella*, 1231
Water washes to reduce pathogens on beef surfaces, 907
Antimicrobial packaging
Antimicrobial films inactivate *E. coli* O157:H7 and natural microflora, 812
Antimicrobial properties
Antimicrobial nanoparticles for active packaging systems, 2256
Antimicrobial residues
Pasteurized cow's milk quality in Brazil, 1684
Antimicrobial resistance
Antimicrobial resistance of *Salmonella* spp. isolated from meats, 1613
Campylobacter in retail chicken in Ontario, 1317
Resistance of *Salmonella* to antimicrobial agents, 376
Antimicrobial susceptibility
Survey of *Salmonella* from chicken farms in Shanghai, 562
Y. enterocolitica on liver surfaces, 1680
Antioxidant activity
Microwave heating effects on Tunisian VOOs, 1891
Antioxidative
Antimicrobial and antioxidative chitosans: a review, 1737
Antiproteases
Antimicrobial activity of egg white, 1604
Antiseptics
Compliance for the proper use of antiseptics and sanitizers, 2306

Soaps and alcohol-based antiseptics for hand disinfection, 2128
Antiviral
Antimicrobial and antioxidative chitosans: a review, 1737
Aphids
Internalization and fate of *E. coli* O157:H7 in leafy greens, 1809
API ZYM
Thermo-acidic bacteria from orchards in China, 390
Apple
C. parvum on apples, 1824
Apple cider
UV reduction of patulin, 69
Apple juice
ATP bioluminescence immunoassay to detect bacterial pathogens, 739
C. pasteurianum spoilage of apple juice, 1886
Aquaculture
Absence of anisakid in farmed marine fish, 1332
Elimination of antibiotics in gilthead seabream *S. aurata*, 1664
Arcobacter
Prevalence of *Arcobacter* in water and milk, 2099
Arcobacter butzleri
Prevalence of *Arcobacter* in Korea, 1313
Arcobacter cryaerophilus
Prevalence of *Arcobacter* in Korea, 1313
Arcobacter skirrowii
Prevalence of *Arcobacter* in Korea, 1313
Arsenic
Toxic metals in seafood, 1715
Aspergillus flavus
Control of aflatoxins in corn, 495
Irradiation of medicinal plants, 932
Aspergillus section *Nigri*
Effect of antioxidants on growth and OTA production by black aspergilli, 1493
Aspergillus spp.
Antifungal activity of eugenol, 1124
ATP bioluminescence
ATP bioluminescence immunoassay to detect bacterial pathogens, 739
Attachment
Attachment and inactivation of norovirus, 400
C. jejuni attachment and detachment, 832
Attitudes
Survey of Canadian broiler chicken producers, 1278
Autochthonous starter culture
Aminogenic activity of autochthonous bacteria from fermented sausages, 524

Bacillus cereus
Control of *B. cereus* in foods by *R. tomentosa*, 1907
Detection and quantification of spores of *B. cereus*, 1480
Microbiology of wheat grain and flour, 1533
Prevalence of emetic *B. cereus* in ice cream, 395
Toxin production and biochemical differentiation of *B. cereus*, 1219
Bacillus coagulans
Essential oils against juice microflora, 888
Bacillus spp.
Bacillus spp. from *okpehe*, a Nigerian fermented condiment, 870
Bacteria
Biochip for analysis of *E. coli* in meat, 2025
Bacterial count
Universal real-time PCR for bacterial enumeration in food, 670
Bacterial growth model
Guidance for inoculated pack/challenge study protocols, 140
Bacterial inactivation model
Guidance for inoculated pack/challenge study protocols, 140
Bacterial recovery
Efficiency of microbiological surface sampling, 2116
Bactericidal effects
Ethanol plus UV treatment for pathogenic bacteria in food, 556
Bacteriocin(s)
Bacteriocin-producing LAB for food safety improvement, 292
Combined treatment with AS-48 and HIPEF, 39
P. parvulus for probiotic or protective culture use, 960
Bacteriophage(s)
Bacteriophage efficacy against *L. monocytogenes* biofilms, 1519
Bacteriophage efficacy against *L. monocytogenes* on raw salmon, 32
Biocontrol of *Salmonella* on sprouts, 9
Encapsulated bacteriophages for *E. coli* O157:H7, 1304
Bagging of the rectum
Reduction of *Yersinia* by using bagging, 2161
Barriers
Barriers to reduce contamination of food by workers, 1552
Bayesian
Modeling distributions of prevalence and bacterial counts, 1416
Bayesian modeling
Reduction of *Yersinia* by using bagging, 2161
Bead grinding
Effective extraction method for a large amount of fungal DNA, 1077
Beef
E. coli O157:H7 surrogate organisms, 1864
Effects of direct-fed microbial on *E. coli* O157:H7, 366
Salmonella in pork and beef, 1780
Water washes to reduce pathogens on beef surfaces, 907
Beef abattoirs
STEC O157 in beef abattoirs from Argentina, 649
Beef briskets
Reduction of MDR and drug-susceptible *Salmonella*, 1231
Beef jerky
Pathogen lethality in beef jerky dried in home-style dehydrators, 2034
Beer
Sources of BPA in canned beverages, 1548
Belgium
Outbreak of *Salmonella* Ohio, 529
Benzoic acid
Chemical and microbiological safety and quality in chili *bo*, 541
β-Lactamase
Antimicrobial resistance of *Salmonella* spp. isolated from meats, 1613
Bhutan
Resistance of *Salmonella* to antimicrobial agents, 376
Bifidobacterium
Probiotics affect virulence of *Salmonella*, 452
Bioaccumulation
Detection of norovirus in oysters, 2123
Biochemical differentiation
Toxin production and biochemical differentiation of *B. cereus*, 1219
Biocontrol
Biocontrol of *Salmonella* on sprouts, 9
Biofilm(s)
Bacteriophage efficacy against *L. monocytogenes* biofilms, 1519
Survival of *Salmonella* on polypropylene surface, 1506
Biogenic amines
Aminogenic activity of autochthonous bacteria from fermented sausages, 524
Biogenic amines in fermented foods, 1703
Chemical and microbiological parameters in dry sausages, 114
Biological control
Control of aflatoxins in corn, 495
Biomolecular characterization
Prevalence and characterization of *Campylobacter* spp., 720
Bisphenol A (BPA)
BPA in canned foods, 1085
Sources of BPA in canned beverages, 1548
Bivalve molluscan shellfish
Detection of norovirus in oysters, 2123
Blown pack spoilage
Fermentation products of *C. estertheticum*, 1348
Borderline oxacillin resistance
Characterization of oxacillin-resistant *S. aureus* from food, 1325
Boric acid
Causative agent and species in poisoned shrimp, 2250

Botulism
Science, practice, and human errors in controlling *C. botulinum*, 993
Bovamine Meat Cultures
Reduction of *E. coli* O157:H7 in spinach with LAB and chlorine, 358
Bovine spongiform encephalopathy
Specified risk material in the bovine tongue, 989
Bovine tongue
Specified risk material in the bovine tongue, 989
Brazilian cow's milk
Pasteurized cow's milk quality in Brazil, 1684
Bread
Biopreservation of packaged bread, 758
Broiler chicken
Reduction of *Campylobacter* by marination ingredients, 258
Broiler chicken producers
Survey of Canadian broiler chicken producers, 1278
Broiler processing
Neck skin versus whole carcass rinse, 976
Broilers
Microbial load of broiler neck skin samples in processing, 26
Broth microdilution
Antimicrobial susceptibility of starter cultures, 916
Brown rice
Inhibition of microbial growth during germination, 483
Bunging
Pork plugging, 1108
Butylated hydroxyanisole
Effect of antioxidants on growth and OTA production by black aspergilli, 1493
Byssochlamys
Rapid method for identifying *Byssochlamys* and *Hamigera*, 1486

Cabbage
Growth of *Listeria* on cabbage tissues, 425
Cabbage loopers
Internalization and fate of *E. coli* O157:H7 in leafy greens, 1809
Cadaverine
Biogenic amine in vitro production of isolates from spinach, 385
Calf
C. difficile in farm animals and minced meat, 973
CAMP test
Characterization of *S. pseudintermedius* ATCC 49444, 1525
Campylobacter
Campylobacter, cold and heat tolerance, 729
Campylobacter in egg, 412
Campylobacter in retail chicken in Ontario, 1317
Caprylic acid effect on intestinal microflora, 251
Exposure to raw meat and poultry products in shopping carts, 1097
Microbial performance of poultry processing, 1447
Reduction of *Campylobacter* by fruit extracts, 477
Reduction of *Campylobacter* by marination ingredients, 258
Sample weight and enrichment ratio for *Campylobacter* isolation, 1339
Virulence factors of *Campylobacter*, 2093
Campylobacter coli
Prevalence and antibiograms of *Campylobacter* in Korea, 1430
Survey of *Campylobacter* in French cattle, 825
Weibull models for survival of *C. jejuni* and *C. coli*, 1438
Campylobacter infection
Fluoroquinolone resistance in *Campylobacter*, 1141
Campylobacteriosis
Real-time PCR for *Campylobacter* on broiler carcasses, 1057
Campylobacter jejuni
C. jejuni attachment and detachment, 832
C. jejuni virulence review of techniques and tools, 786
Prevalence and antibiograms of *Campylobacter* in Korea, 1430
Survey of *Campylobacter* in French cattle, 825
Weibull models for survival of *C. jejuni* and *C. coli*, 1438
Campylobacter spp.
Multiplex real-time PCR for *Campylobacter* in food, 241
Campylobacter spp. prevalence
Prevalence and characterization of *Campylobacter* spp., 720
Campylobacter subtype
Campylobacter in turkey processing, 1212
Canned food
BPA in canned foods, 1085
Canning
Science, practice, and human errors in controlling *C. botulinum*, 993
Cantaloupe
Cantaloupe washing and sanitizing, 362
Caprylic acid
Caprylic acid effect on intestinal microflora, 251
Carcass(es)
Comparison of carcass sampling methods, 81
E. coli O157:H7 surrogate organisms, 1864
Microbial load of broiler neck skin samples in processing, 26
Recovery of bacteria by swabbing, 747
Carcass contamination
Campylobacter in turkey processing, 1212
Reduction of *Yersinia* by using bagging, 2161
Carvacrol
Inactivation of antibiotic-resistant *Salmonella*, 234
Reduction of *S. enterica* contamination during washing of grape tomatoes, 2270
Carya illinoinensis
Behavior of *Salmonella* on high-moisture pecans, 1975
Behavior of *Salmonella* on pecans, 1257
Catfish
Persistence of *L. monocytogenes* in the catfish processing environment, 1641
Cattle
E. coli O157:H7 in cattle on soil and pond ash feedlot pens, 1269
E. coli O157:H7 in feces, hides, and beef carcasses, 1030
Survey of *Campylobacter* in French cattle, 825
Caulerpa lentillifera
Enumeration of aerobic marine bacteria, 1529
Cecal contamination
Campylobacter in turkey processing, 1212
Celery
Inactivation of antibiotic-resistant *Salmonella*, 234
Cell culture
C. jejuni virulence review of techniques and tools, 786
Cellulose
Characterization of STEC, 1038
Survival of STEC under stress, 2084
Cereal grain
Geographically oriented management of *Fusarium* mycotoxins, 1153
Challenge study
Guidance for inoculated pack/challenge study protocols, 140
Challenge studies
REFLECT statement, 132
Cheddar
E. coli O157:H7 in Gouda and Cheddar cheese, 2217
Cheese
E. coli O157:H7 in Gouda and Cheddar cheese, 2217
Cheese safety
Polyphasic approach in mPCR pathogenic microorganism detection, 2281
Chemical preservation
Triplet combinations of antimicrobials, 515
Chemotaxis
Virulence factors of *Campylobacter*, 2093
Chicken(s)
Campylobacter in retail chicken in Ontario, 1317
Caprylic acid effect on intestinal microflora, 251
L. monocytogenes in a processing plant, 286
Real-time PCR for *Campylobacter* on broiler carcasses, 1057
Strategies to reduce *Salmonella* prevalence in chicken, 774
Chicken eggs
Detection of ricin by immuno-PCR, 695

Chicken farm
Survey of *Salmonella* from chicken farms in Shanghai, 562
Chicken meat
Y. enterocolitica in meats, 1785
Chicken skin
Reduction of *Campylobacter* by fruit extracts, 477
Salmonella prevalence in marinated chicken, 2072
Children
Exposure to raw meat and poultry products in shopping carts, 1097
Chili *bo*
Chemical and microbiological safety and quality in chili *bo*, 541
Chilling
Inhibition of *C. perfringens* in pork, 879
China
Melamine contamination of milk powder in East Africa, 1709
Chitosan
Antimicrobial and antioxidative chitosans: a review, 1737
Effect of chitosan and thyme oil on a poultry product, 663
Chlorine
Lactic acid antimicrobial rinse for mobile poultry slaughter, 2079
Reduction of *E. coli* O157:H7 in spinach with LAB and chlorine, 358
Chlorine dioxide
Synergistic lethal effect between chlorine dioxide and drying, 1225
Chlorine dip
Cantaloupe washing and sanitizing, 362
Chromogenic agar
Incidence of *L. monocytogenes* in RTE meat products in Jordan, 535
Chromogenic medium
Chromogenic medium for *Shigella*, 1458
Cilantro
Behavior of *E. coli* O157:H7 on leafy greens, 212
Fate of *Salmonella* in salsa, 434
Cinnamaldehyde
Inactivation of antibiotic-resistant *Salmonella*, 234
Cinnamic acid
α-Cyclodextrin–cinnamic acid effects on pathogens in juices, 92
Ciprofloxacin
Fluoroquinolone resistance in *Campylobacter*, 1141
Citral
Synergistic combined process to inactivate *E. coli* O157:H7, 2189
Classification of study models
C. jejuni virulence review of techniques and tools, 786
Cleaning protocols
Allergen sanitation in the food industry, 1671
Clinical profiles
Clinical-epidemiological profiles in foodborne disease outbreaks, 125
Clostridium botulinum
Real-time PCR to enumerate *C. botulinum*, 688
Science, practice, and human errors in controlling *C. botulinum*, 993
Clostridium difficile
C. difficile in farm animals and minced meat, 973
Clostridium estertheticum subspp.
Fermentation products of *C. estertheticum*, 1348
Clostridium pasteurianum
C. pasteurianum spoilage of apple juice, 1886
Clostridium perfringens
Inhibition of *C. perfringens* in pork, 879
Inhibition of *C. perfringens* in turkey, 470
Cod
Residual ACP activity for estimating thermal load, 923
Cold
Campylobacter, cold and heat tolerance, 729
Cold growth
Synergistic reduction of *L. monocytogenes* cold growth, 631
Cold-smoked pork
Contamination patterns of *L. monocytogenes* in pork processing, 2103
Cold tolerance
L. monocytogenes cold-essential RNA helicase and cryotolerance, 1474
Communication
Timeline for on-site food safety infosheet evaluation, 1101
Compliance
Compliance for the proper use of antiseptics and sanitizers, 2306
Compost
E. coli O157:H7 internalization into field-grown leafy green roots, 500
Composting
Thermal inactivation of heat-shocked pathogens in compost, 1633
Concentration
Detection of norovirus on vegetables and ham, 1651
Consumer complaint
Foodborne illness surveillance in Minnesota, 2059
Consumer storage
Consumer refrigeration and storage practices, 312
Contamination
Campylobacter in egg, 412
Contamination patterns of *L. monocytogenes* in pork processing, 2103
Real-time PCR for *Campylobacter* on broiler carcasses, 1057
SSCP analysis for detection of animal-derived materials in feeds, 119
Contamination reduction
Strategies to reduce *Salmonella* prevalence in chicken, 774
Contributing factors
Clinical-epidemiological profiles in foodborne disease outbreaks, 125
Controlled trials
REFLECT statement, 579
Cooked cured ham
Use of lauric arginate in *L. monocytogenes* control, 552
Cookies
Allergen sanitation in the food industry, 1671
Cooking appliances
Inactivation of *E. coli* O157:H7 in nonintact beefsteaks, 461
Cooling
Inhibition of *C. perfringens* in turkey, 470
Corn
Control of aflatoxins in corn, 495
Corylus avellana
Allergen sanitation in the food industry, 1671
Counts
Modeling distributions of prevalence and bacterial counts, 1416
Crassostrea gigas
Depuration for reducing *V. parahaemolyticus* in oyster, 1111
Criteria
Salmonella on raw poultry, 1566
Cronobacter
C. sakazakii virulence in neonatal mice, 849
Inactivation of *Cronobacter* spp. in PIF, 839
Isolation and detection of *Cronobacter*, 1016
Thin agar layer method for recovery of stressed *Cronobacter* spp., 1913
Cronobacter sakazakii
Survival of *C. sakazakii* in biofilms on surfaces, 952
Cross-contamination
Allergen sanitation in the food industry, 1671
Cryoprotectant
Membrane properties of *L. casei* Zhang subjected to freeze-drying, 715
Cryotolerance
L. monocytogenes cold-essential RNA helicase and cryotolerance, 1474
Cryptosporidium
Cryptosporidium and *Giardia* on vegetables, 1138
Cryptosporidium parvum
C. parvum on apples, 1824
CTAB method
Effective extraction method for a large amount of fungal DNA, 1077
Cucurbita pepo
Salmonella and *E. coli* in squash, 1423
Culture in liquid medium
Effective extraction method for a large amount of fungal DNA, 1077
Cured ham
T. gondii in cured ham, 2239
Cyclodextrin
α-Cyclodextrin–cinnamic acid effects on pathogens in juices, 92
Cytochrome *b*
Fish species implicated in retinol poisoning, 769

Dairy cows
Iodine in milk from Canadian farms, 1658
Dairy manure compost
Murine norovirus 1 and Aichi virus survival during composting, 1543
Dairy spoilage yeasts
Antiyeast effect of black cumin quinones, 2291
Damage
Internalization and fate of *E. coli* O157:H7 in leafy greens, 1809
Dasytricha spp.
Rumen protozoa and *E. coli* O157:H7, 2197
Decarboxylase activity
Aminogenic activity of autochthonous bacteria from fermented sausages, 524
Decontamination
Decontamination of eggshells, 1408
Deli
Food safety practices in retail, 1849
Deli meat(s)
Consumer refrigeration and storage practices, 312
Risk assessment of *L. monocytogenes* in deli meats, 612
Risk assessment of *L. monocytogenes* in deli meats, 620
Demographic influence
Influencing safe food handling practices, 2065
Denaturing gradient gel electrophoresis (DGGE)
Caprylic acid effect on intestinal microflora, 251
Deoxynivalenol (DON)
DON in infant cereal, 1073
Effect of milling on mycotoxin content of Japanese wheat, 1817
Depletion study
Elimination of antibiotics in gilthead seabream *S. aurata*, 1664
Depuration
Depuration for reducing *V. parahaemolyticus* in oyster, 1111
Dermatitis
Washing and drying of hands to reduce microbial contamination, 1937
Detachment
C. jejuni attachment and detachment, 832
Detection
Chromogenic medium for *Shigella*, 1458
Detection of *Salmonella* from produce enrichments, 1047
Isolation and detection of *Cronobacter*, 1016
M. avium subsp. *paratuberculosis* in foods, 1357
Melamine detection, 701
PCR for the detection of *Shigella* and enteroinvasive *E. coli*, 1618
rt-RT-PCR for *Salmonella* Typhimurium detection from pork, 507
Detection methods
Literature review on non-O157 Shiga toxin–producing *E. coli* in foods, 1721
Diacetate
Use of lauric arginate in *L. monocytogenes* control, 552
Differentiation
Multiplex real-time PCR for *Campylobacter* in food, 241
Diffusional limitations
Food structure in predictive microbiology, 938
Dihydrothymoquinone
Antiyeast effect of black cumin quinones, 2291
Direct-fed microbial
Effects of direct-fed microbial on *E. coli* O157:H7, 366
Direct quantification
Sample preparation to obtain viable bacteria for direct quantification, 680
Disinfection
Attachment and inactivation of norovirus, 400
Dithymoquinone
Antiyeast effect of black cumin quinones, 2291
Diversity
Bacillus spp. from *okpehe*, a Nigerian fermented condiment, 870
DNA barcoding
Real-time PCR assay for the detection of pufferfish products, 1698
DNA extraction
Effective extraction method for a large amount of fungal DNA, 1077
DNA extraction kits
Detection of meat meals is dependent on DNA extraction method, 1090
DNA gyrase
Fluoroquinolone resistance in *Campylobacter*, 1141
Dressings
Cold-filled acid products: survey and pathogen modeling, 895
Drinking water
Prevalence of *Arcobacter* in water and milk, 2099
Drug carryover
Drug carryover after feed mixer cleanout, 75
Drug residues
Drug carryover after feed mixer cleanout, 75
Dry condition
Survival of *Salmonella* on polypropylene surface, 1506
Dry fermented sausages
Aminogenic activity of autochthonous bacteria from fermented sausages, 524
Drying
Inactivation of *Cronobacter* spp. in PIF, 839
Synergistic lethal effect between chlorine dioxide and drying, 1225
Washing and drying of hands to reduce microbial contamination, 1937
Dry sausages
Chemical and microbiological parameters in dry sausages, 114
D_{10}-value
Salmonella survival in e-beamed peanut butter, 353
Dump tanks
Cantaloupe washing and sanitizing, 362
D-value
Inactivation of *Cronobacter* spp. in PIF, 839

Education
Food safety and transplant patients, 327
Egg pooling
Salmonella contamination of raw shell egg mix, 574
Egg white
Antimicrobial activity of egg white, 1604
Egg yolk
Salmonella Enteritidis growth in egg yolks, 1902
Eggs
Salmonella contamination of raw shell egg mix, 574
TDT kinetics in thin sleeves, 2301
Eggshell
Decontamination of eggshells, 1408
Electrochemical detection
Biochip for analysis of *E. coli* in meat, 2025
Electrolyzed oxidizing water
Inhibition of microbial growth during germination, 483
Electron beam radiation
Salmonella survival in e-beamed peanut butter, 353
ELISA-on-a-chip
Single cell detection within a single working day, 1466
Elongation factor Tu
Universal real-time PCR for bacterial enumeration in food, 670
Elution
Detection of norovirus on vegetables and ham, 1651
Emerging mirobiological methods
Guidance for applying technologies to detect foodborne pathogens, 1160
Emetic
Prevalence of emetic *B. cereus* in ice cream, 395
Emetic toxin
Toxin production and biochemical differentiation of *B. cereus*, 1219
Encapsulation
Encapsulated bacteriophages for *E. coli* O157:H7, 1304
Endospore
Control of *B. cereus* in foods by *R. tomentosa*, 1907
Enhanced shelf life
Growth of *Listeria* on cabbage tissues, 425
Enrichment ratio
Sample weight and enrichment ratio for *Campylobacter* isolation, 1339

Enteroaggregative *Escherichia coli*
Detection of enteroaggregative *E. coli* by LAMP, 1064
Enterobacter
Biocontrol of *Salmonella* on sprouts, 9
Enterobacter amnigenus
Biogenic amine in vitro production of isolates from spinach, 385
Enterobacter cloacae
Biogenic amine in vitro production of isolates from spinach, 385
Enterobacteriaceae
Comparison of carcass sampling methods, 81
Pork plugging, 1108
Enterobacter sakazakii
C. sakazakii virulence in neonatal mice, 849
Inactivation of *Cronobacter* spp. in PIF, 839
Thin agar layer method for recovery of stressed *Cronobacter* spp., 1913
Enterocin P
Bacterocin from *E. faceium* IJ-31, 44
Enterocin-producing *Enterococcus faecium*
Microbial ecology of Greek Graviera cheese, 1294
Enterococci
Enterococci in animal feed and vector competence of *T. castaneum*, 568
Enterococcus faecium
Bacterocin from *E. faceium* IJ-31, 44
Enterohemorrhagic *Escherichia coli*
E. coli O157:H7 from retail shrimp, 97
Enterotoxin
Bacillus spp. from *okpehe*, a Nigerian fermented condiment, 870
Toxin production and biochemical differentiation of *B. cereus*, 1219
Environment
Virulence of *Aeromonas* from foods and environmental sources, 855
Enzymatic browning
Behavior of *E. coli* O157:H7 on leafy greens, 212
Enzyme-linked immunosorbent assay (ELISA)
Allergen sanitation in the food industry, 1671
Detection of ricin by immuno-PCR, 695
Melamine detection, 701
Epidinium spp.
Rumen protozoa and *E. coli* O157:H7, 2197
Escherichia coli
Cold-filled acid products: survey and pathogen modeling, 895
Microbiology of wheat grain and flour, 1533
Neck skin versus whole carcass rinse, 976
Polyphasic approach in mPCR pathogenic microorganism detection, 2281
Preharvest *E. coli* contamination, 2001
Salmonella and *E. coli* in squash, 1423
Escherichia coli O157
Foodborne pathogens in raw ham, 1803
QMRA of leafy green vegetables from salad bars, 274
Simulating supply chain logistics in QMRA, 1830
Escherichia coli O157:H7
α-Cyclodextrin–cinnamic acid effects on pathogens in juices, 92
Antimicrobial films inactivate *E. coli* O157:H7 and natural microflora, 812
ATP bioluminescence immunoassay to detect bacterial pathogens, 739
Behavior of *E. coli* O157:H7 on leafy greens, 212
E. coli O157:H7 and *Salmonella* on cut pineapples, 418
E. coli O157:H7 detection, 2180
E. coli O157:H7 from retail shrimp, 97
E. coli O157:H7 inactivation on lettuce using X-ray, 547
E. coli O157:H7 in cattle on soil and pond ash feedlot pens, 1269
E. coli O157:H7 in feces, hides, and beef carcasses, 1030
E. coli O157:H7 in Gouda and Cheddar cheese, 2217
E. coli O157:H7 in horses, 2089
E. coli O157:H7 internalization into field-grown leafy green roots, 500
E. coli O157:H7 surrogate organisms, 1864
Effects of direct-fed microbial on *E. coli* O157:H7, 366
Encapsulated bacteriophages for *E. coli* O157:H7, 1304
Evaluation of decontamination method for mung bean seeds, 752
Field contamination of leafy greens with spray irrigation water, 1023
Inactivation of *E. coli* O157:H7 in nonintact beefsteaks, 461
Internalization and fate of *E. coli* O157:H7 in leafy greens, 1809
Modeling thermal inactivation of *E. coli* O157:H7, 2018
Pathogen lethality in beef jerky dried in home-style dehydrators, 2034
Reduction of *E. coli* O157:H7 in spinach with LAB and chlorine, 358
Rumen protozoa and *E. coli* O157:H7, 2197
Slightly acidic electrolyzed water inactivating *E. coli* and *S. aureus*, 2211
Synergistic lethal effect between chlorine dioxide and drying, 1225
Thermal inactivation of heat-shocked pathogens in compost, 1633
Upregulation of transport system of *E. coli* O157:H7, 819
Validation of interventions at the purveyor, 2169
Wash treatment for alfalfa seeds, 2010
Escherichia coli O157:H7/NM (STEC O157)
STEC O157 in beef abattoirs from Argentina, 649
Essential oils
Antifungal activity of eugenol, 1124
Essential oils against juice microflora, 888
Ethanol
Ethanol plus UV treatment for pathogenic bacteria in food, 556
Survival of *C. sakazakii* in biofilms on surfaces, 952
Eugenol
Antifungal activity of eugenol, 1124
Excision
Comparison of carcass sampling methods, 81
Exercise
International food defense exercise, 1353
Exopolysaccharide
Combined treatment with AS-48 and HIPEF, 39
Survival of STEC under stress, 2084
Experience with procedures
Recovery of bacteria by swabbing, 747
Experts
Expert and public rankings of food hazards, 1875

Farm
L. monocytogenes in pork production chain, 641
Farmworkers
Farmworkers and intestinal parasitism, 985
Fattening pig
C. difficile in farm animals and minced meat, 973
Fecal contamination
Pork plugging, 1108
Fecal sample
C. difficile in farm animals and minced meat, 973
Feedlot
Drug carryover after feed mixer cleanout, 75
Effects of direct-fed microbial on *E. coli* O157:H7, 366
Feedlot cattle
Encapsulated bacteriophages for *E. coli* O157:H7, 1304
Feedlot pens
E. coli O157:H7 in cattle on soil and pond ash feedlot pens, 1269
Feedlot pen surface
E. coli O157:H7 in cattle on soil and pond ash feedlot pens, 1269
Feline calicivirus
Comparison of MNV and FCV as surrogates for human norovirus, 2232
Fermentation
Bacillus spp. from *okpehe*, a Nigerian fermented condiment, 870
Biogenic amines in fermented foods, 1703
Fermentation products
Fermentation products of *C. estertheticum*, 1348
Fermented sausages
Bacteriocin-producing LAB for food safety improvement, 292
Field contamination
Preharvest *E. coli* contamination, 2001
Fish
Bacterial pathogens in Turkish fish, 380
Newly defined database of T-RFLP for fish samples, 104
Residual ACP activity for estimating thermal load, 923
Use of quantitative PCR to evaluate freshness of whiting and plaice, 1344

Fish identification
Real-time PCR assay for the detection of pufferfish products, 1698
Flour
Microbiology of wheat grain and flour, 1533
Flow cytometry
Antilisterial effects of grape seed extract at low levels, 266
Survival and virulence properties of HPP-treated bacteria, 2203
Flowthrough immunocapture
Detection of *Salmonella* in pig feces, 957
Food
Biochip for analysis of *E. coli* in meat, 2025
Detection and quantification of spores of *B. cereus*, 1480
Ochratoxin A and fumonisins in foods in Japan, 344
Pathogenic *Vibrio* in shellfish from The Netherlands, 734
Virulence of *Aeromonas* from foods and environmental sources, 855
Food additive
Control of *B. cereus* in foods by *R. tomentosa*, 1907
Food allergy
Allergen sanitation in the food industry, 1671
Foodborne
Foodborne MRSA in Korea, 2285
Foodborne bacterial pathogens
Foodborne pathogen survival on stone fruit, 1247
Foodborne disease outbreak
Clinical-epidemiological profiles in foodborne disease outbreaks, 125
Foodborne outbreaks
Foodborne illness surveillance in Minnesota, 2059
Foodborne pathogen(s)
C. parvum on apples, 1824
Ethanol plus UV treatment for pathogenic bacteria in food, 556
PCR for the detection of *Shigella* and enteroinvasive *E. coli*, 1618
Single cell detection within a single working day, 1466
Food contact surfaces
Attachment and inactivation of norovirus, 400
Food contamination
Melamine contamination of milk powder in East Africa, 1709
Food defense
International food defense exercise, 1353
Food ingredients
Reduction of *Campylobacter* by marination ingredients, 258
Food inspection
Salmonella Montevideo outbreak, 1858
Food poisoning
Causative agent and species in poisoned shrimp, 2250
Fish species implicated in retinol poisoning, 769
Food products
Characterization of oxacillin-resistant *S. aureus* from food, 1325
Food quality
Antimicrobial and antioxidative chitosans: a review, 1737
Food safety
Antimicrobial and antioxidative chitosans: a review, 1737
Cold-filled acid products: survey and pathogen modeling, 895
E. coli O157:H7 in horses, 2089
Expert and public rankings of food hazards, 1875
Farmworkers and intestinal parasitism, 985
Foodborne pathogen survival on stone fruit, 1247
Food safety and transplant patients, 327
REFLECT statement, 579
Salmonella and *E. coli* in squash, 1423
SaniTwice: a noval hand hygiene solution, 2296
Survey of Canadian broiler chicken producers, 1278
Survival of *Salmonella* and *S. aureus* in Mexican red salsa, 1116
Food safety management system
Microbial performance of poultry processing, 1447
Food safety practices
Food safety practices in retail, 1849
Timeline for on-site food safety infosheet evaluation, 1101
Food sample
Detection of enteroaggregative *E. coli* by LAMP, 1064
Food service industry
Salmonella contamination of raw shell egg mix, 574
Food shelf life
Utility of silver nonotechnology during beef MAP, 2263
Food structure
Food structure in predictive microbiology, 938
Foodstuffs
Sample preparation to obtain viable bacteria for direct quantification, 680
Food workers
Barriers to reduce contamination of food by workers, 1552
Compliance for the proper use of antiseptics and sanitizers, 2306
Gloves as barriers to prevent contamination of food, 1762
Soaps and alcohol-based antiseptics for hand disinfection, 2128
Sporadic *Salmonella* infections in restaurant food workers, 2053
Washing and drying of hands to reduce microbial contamination, 1937
Freeze-drying
Membrane properties of *L. casei* Zhang subjected to freeze-drying, 715
Freeze-thaw stress
L. monocytogenes cold-essential RNA helicase and cryotolerance, 1474
Freshness
Use of quantitative PCR to evaluate freshness of whiting and plaice, 1344
Fresh produce
E. coli O157:H7 inactivation on lettuce using X-ray, 547
Preharvest *E. coli* contamination, 2001
qPCR assay for rapid detection of *Shigella* in produce, 221
Fruit contamination
C. parvum on apples, 1824
Fruit juices
α-Cyclodextrin–cinnamic acid effects on pathogens in juices, 92
B. anthracis survival in fruit juice, 1694
Fruit wax
Natural-light labeling of tomatoes, 2276
Fumonisin
Antifungal activity of lactic acid bacteria, 1129
Ochratoxin A and fumonisins in foods in Japan, 344
Fungal burden
Irradiation of medicinal plants, 932
Fungi
Effective extraction method for a large amount of fungal DNA, 1077
Fusarium
Antifungal activity of lactic acid bacteria, 1129
Geographically oriented management of *Fusarium* mycotoxins, 1153
Fusarium graminearum
DON in infant cereal, 1073
Fusarium spp.
Antifungal activity of eugenol, 1124

γ-Aminobutyric acid
Inhibition of microbial growth during germination, 483
Gamma radiation
Irradiation of medicinal plants, 932
Gas chromatography
BPA in canned foods, 1085
Sources of BPA in canned beverages, 1548
Gene expression
Survival and virulence properties of HPP-treated bacteria, 2203
Geographic information systems
Geographically oriented management of *Fusarium* mycotoxins, 1153
Germination
Inhibition of *C. perfringens* in turkey, 470
Inhibition of microbial growth during germination, 483
Giardia
Cryptosporidium and *Giardia* on vegetables, 1138
Gilthead seabream
Elimination of antibiotics in gilthead seabream *S. aurata*, 1664
Gloves
Barriers to reduce contamination of food by workers, 1552
Gloves as barriers to prevent contamination of food, 1762

Goat's milk cheese
Lactic acid bacteria in goat cheese, 657
Good production practices
Survey of Canadian broiler chicken producers, 1278
Gouda
E. coli O157:H7 in Gouda and Cheddar cheese, 2217
Grain protectants
Methoprene efficacy for stored-grain psocids, 2244
Gram-negative bacteria
Sample preparation to obtain viable bacteria for direct quantification, 680
Gram-positive bacteria
Sample preparation to obtain viable bacteria for direct quantification, 680
Grape seed extract
Antilisterial effects of grape seed extract at low levels, 266
Graviera cheese
Microbial ecology of Greek Graviera cheese, 1294
Ground beef
ATP bioluminescence immunoassay to detect bacterial pathogens, 739
Detection of ricin by immuno-PCR, 695
E. coli O157:H7 detection, 2180
Reduction of MDR and drug-susceptible *Salmonella*, 1231
Ground meat
C. difficile in farm animals and minced meat, 973
Real-time PCR detection of *Y. pestis* in food, 18
Ground turkey
Antibiotic resistance of ground turkey *L. monocytogenes* serotypes, 967
Growth
Environmental effects on alternariol and alternariol ME production, 336
Growth inhibitors
Synergistic reduction of *L. monocytogenes* cold growth, 631
Triplet combinations of antimicrobials, 515
Growth–no-growth prediction
Predicting growth of *L. monocytogenes* on vacuum-packaged RTE meats, 708
Growth parameters
Effect of antioxidants on growth and OTA production by black aspergilli, 1493
Guaiacol
Thermo-acidic bacteria from orchards in China, 390

Hamigera
Rapid method for identifying *Byssochlamys* and *Hamigera*, 1486
Hand hygiene
Barriers to reduce contamination of food by workers, 1552
Compliance for the proper use of antiseptics and sanitizers, 2306
Gloves as barriers to prevent contamination of food, 1762
SaniTwice: a noval hand hygiene solution, 2296
Soaps and alcohol-based antiseptics for hand disinfection, 2128
Washing and drying of hands to reduce microbial contamination, 1937
Hand sanitizers
Comparison of MNV and FCV as surrogates for human norovirus, 2232
Hand washing
Washing and drying of hands to reduce microbial contamination, 1937
Hazard ranking
Expert and public rankings of food hazards, 1875
Hazelnut
Allergen sanitation in the food industry, 1671
Health belief model
Food safety and transplant patients, 327
Health-related practices
Farmworkers and intestinal parasitism, 985
Heat
Antigenicity and viability of heated *Anisakis* larvae, 62
Campylobacter, cold and heat tolerance, 729
Heat and acetic acid interventions on skin microflora of cantaloupes, 981
Heat resistance
C. pasteurianum spoilage of apple juice, 1886
Salmonella and low-moisture foods, 1919
Survival of *Salmonella* exposed to hot oil, 1238
Heat-resistant fungi
Rapid method for identifying *Byssochlamys* and *Hamigera*, 1486
Heat-resistant microorganisms
Chemical and microbiological safety and quality in chili *bo*, 541
Heat shocked
Thermal inactivation of heat-shocked pathogens in compost, 1633
Heat treatment
Synergistic combined process to inactivate *E. coli* O157:H7, 2189
Hemolysin
Virulence factors of *Campylobacter*, 2093
Hidden allergens
Allergen sanitation in the food industry, 1671
Hide(s)
E. coli O157:H7 in feces, hides, and beef carcasses, 1030
Effects of direct-fed microbial on *E. coli* O157:H7, 366
High-intensity pulsed electric field
Combined treatment with AS-48 and HIPEF, 39
High-performance liquid chromatography (HPLC)
Biogenic amines in fermented foods, 1703
Effect of milling on mycotoxin content of Japanese wheat, 1817
Fish species implicated in retinol poisoning, 769
High pressure processing
L. monocytogenes high pressure inactivation model, 1793
Survival and virulence properties of HPP-treated bacteria, 2203
Histamine
Biogenic amine in vitro production of isolates from spinach, 385
Hog
Pork plugging, 1108
Hollow fiber ultrafiltration
Detection of norovirus on vegetables and ham, 1651
Home-style dehydrator
Pathogen lethality in beef jerky dried in home-style dehydrators, 2034
Horse
E. coli O157:H7 in horses, 2089
Human error in food processing
Science, practice, and human errors in controlling *C. botulinum*, 993
Human norovirus
Detection of norovirus on vegetables and ham, 1651
Hydro-static pressure
Extend shelf life of oysters by pressure, 53
Hygiene control
Efficiency of microbiological surface sampling, 2116

Ice cream
Prevalence of emetic *B. cereus* in ice cream, 395
Identification
Rapid method for identifying *Byssochlamys* and *Hamigera*, 1486
Thermo-acidic bacteria from orchards in China, 390
Immunoassay
ATP bioluminescence immunoassay to detect bacterial pathogens, 739
Immunomagnetic separation
Immunomagnetic separation of *V. vulnificus*, 1288
Single cell detection within a single working day, 1466
Immuno-PCR
Detection of ricin by immuno-PCR, 695
Imported cheese
Serotypes and PFGE patterns of *L. monocytogenes* in imported cheeses, 1511
Imports
Pepper and tomato imports during an outbreak of *Salmonella* infection, 1967
Improper hygienic practices
Compliance for the proper use of antiseptics and sanitizers, 2306
Inactivation
Inactivation of *Cronobacter* spp. in PIF, 839
M. avium subsp. *paratuberculosis* in foods, 1357
Modeling thermal inactivation of *E. coli* O157:H7, 2018
Slightly acidic electrolyzed water inactivating *E. coli* and *S. aureus*, 2211
Inactivation kinetics
Inactivation kinetics of *A. acidoterrestris* spores by ohmic heating, 299

Survival and virulence properties of HPP-treated bacteria, 2203
Incidence
Bacterial pathogens in Turkish fish, 380
Incidence of *L. monocytogenes* in RTE meat products in Jordan, 535
Persistence of *L. monocytogenes* in the catfish processing environment, 1641
Inclusion complex
α-Cyclodextrin–cinnamic acid effects on pathogens in juices, 92
Indicator organisms
Guidance for applying technologies to detect foodborne pathogens, 1160
Inductively coupled plasma mass spectrometry (ICP-MS)
Toxic metals in seafood, 1715
Infant cereals
DON in infant cereal, 1073
Infant formula
C. sakazakii virulence in neonatal mice, 849
Melamine contamination of milk powder in East Africa, 1709
Melamine detection, 701
Infection
C. sakazakii virulence in neonatal mice, 849
Infectious disease outbreaks
Salmonella Montevideo outbreak, 1858
Infectivity
C. parvum on apples, 1824
Detection of norovirus in oysters, 2123
Inoculated pack
Guidance for inoculated pack/challenge study protocols, 140
Inoculation
E. coli O157:H7 detection, 2180
Insect growth regulators
Methoprene efficacy for stored-grain psocids, 2244
Inshell
Salmonella levels in almonds, 1986
Integrated amperometric detection
Chemical and microbiological parameters in dry sausages, 114
Internalization
E. coli O157:H7 internalization into field-grown leafy green roots, 500
Field contamination of leafy greens with spray irrigation water, 1023
Internalization and fate of *E. coli* O157:H7 in leafy greens, 1809
International
International food defense exercise, 1353
Intervention(s)
Bacteriophage efficacy against *L. monocytogenes* biofilms, 1519
Bacteriophage efficacy against *L. monocytogenes* on raw salmon, 32
E. coli O157:H7 surrogate organisms, 1864
Validation of interventions at the purveyor, 2169
Intestinal parasites
Farmworkers and intestinal parasitism, 985
Invasion
Virulence factors of *Campylobacter*, 2093
Invasion efficiency
L. monocytogenes from FSIS surveillance, 861
In vitro survival
P. parvulus for probiotic or protective culture use, 960
Ionic liquids
Sample preparation to obtain viable bacteria for direct quantification, 680
ipaH
qPCR assay for rapid detection of *Shigella* in produce, 221
Irradiation
E. coli O157:H7 inactivation on lettuce using X-ray, 547
Irrigation water(s)
Cryptosporidium and *Giardia* on vegetables, 1138
E. coli O157:H7 internalization into field-grown leafy green roots, 500
Field contamination of leafy greens with spray irrigation water, 1023
Isolation
Chromogenic medium for *Shigella*, 1458
Thermo-acidic bacteria from orchards in China, 390

Jalapeño peppers
Fate of *Salmonella* in salsa, 434
Jalisco, Mexico
Toxoplasma in pork in the region of Jalisco, 1121
Japan
Ochratoxin A and fumonisins in foods in Japan, 344
Prevalence of *L. monocytogenes* in retailed meat, 1688
Jewelry
Gloves as barriers to prevent contamination of food, 1762
Jordan
Incidence of *L. monocytogenes* in RTE meat products in Jordan, 535
Juice
Combined treatment with AS-48 and HIPEF, 39
UV reduction of patulin, 69
Juice microflora
Essential oils against juice microflora, 888

Kabkab dates
Application of ozone to eliminate insects in stored Kabkab dates, 763
Kinetics
Residual ACP activity for estimating thermal load, 923
TDT kinetics in thin sleeves, 2301
Klebsiella pneumoniae
Biogenic amine in vitro production of isolates from spinach, 385
Knowledge
Survey of Canadian broiler chicken producers, 1278

Lactate
Use of lauric arginate in *L. monocytogenes* control, 552
Lactic acid
Cantaloupe washing and sanitizing, 362
Lactic acid antimicrobial rinse for mobile poultry slaughter, 2079
Validation of interventions at the purveyor, 2169
Lactic acid bacteria
Antifungal activity of lactic acid bacteria, 1129
Antimicrobial susceptibility of starter cultures, 916
Biopreservation of packaged bread, 758
Lactic acid bacteria in goat cheese, 657
Reduction of *E. coli* O157:H7 in spinach with LAB and chlorine, 358
Validation of interventions at the purveyor, 2169
Lactobacilli
Essential oils against juice microflora, 888
Lactobacillus casei Zhang
Membrane properties of *L. casei* Zhang subjected to freeze-drying, 715
Lactobacillus casei/paracasei
Microbial ecology of Greek Graviera cheese, 1294
Lactobacillus pentosus
Bacteriocin-producing LAB for food safety improvement, 292
Lactobacillus plantarum
Microbial ecology of Greek Graviera cheese, 1294
Latvia
Y. enterocolitica and *Y. pseudotuberculosis* in pigs, 1335
Lauric arginate
Use of lauric arginate in *L. monocytogenes* control, 552
Layer farms
Salmonella prevalence in airborne dust from layer farms, 1993
Lemon juice
Inhibition of *C. perfringens* in turkey, 470
Lethality
Pathogen lethality in beef jerky dried in home-style dehydrators, 2034
Thermal resistance of *Salmonella* in pork, 372
Lettuce
Behavior of *E. coli* O157:H7 on leafy greens, 212
Detection of *Salmonella* from produce enrichments, 1047
E. coli O157:H7 inactivation on lettuce using X-ray, 547
E. coli O157:H7 internalization into field-grown leafy green roots, 500
Field contamination of leafy greens with spray irrigation water, 1023
Internalization and fate of *E. coli* O157:H7 in leafy greens, 1809
Levulinic acid
Wash treatment for alfalfa seeds, 2010
Lingual tonsil
Specified risk material in the bovine tongue, 989

Liquid chromatography
Elimination of antibiotics in gilthead seabream *S. aurata*, 1664
Liquid egg
Campylobacter in egg, 412
Liquid egg white
Campylobacter in egg, 412
Liquid egg yolk
Campylobacter in egg, 412
Liquid whole egg
Campylobacter in egg, 412
Listeria
Antilisterial effects of grape seed extract at low levels, 266
Bacterial pathogens in Turkish fish, 380
Food structure in predictive microbiology, 938
Growth of *Listeria* on cabbage tissues, 425
Incidence of *L. monocytogenes* in RTE meat products in Jordan, 535
L. monocytogenes from FSIS surveillance, 861
QMRA of leafy green vegetables from salad bars, 274
Thermal inactivation of heat-shocked pathogens in compost, 1633
Listeria identification
Characterization of *S. pseudintermedius* ATCC 49444, 1525
Listeria monocytogenes
Antibiotic resistance of ground turkey *L. monocytogenes* serotypes, 967
Bacteriophage efficacy against *L. monocytogenes* biofilms, 1519
Bacteriophage efficacy against *L. monocytogenes* on raw salmon, 32
Consumer refrigeration and storage practices, 312
Contamination patterns of *L. monocytogenes* in pork processing, 2103
Foodborne pathogens in raw ham, 1803
Incidence of *L. monocytogenes* in RTE meat products in Jordan, 535
L. monocytogenes cold-essential RNA helicase and cryotolerance, 1474
L. monocytogenes high pressure inactivation model, 1793
L. monocytogenes in a processing plant, 286
L. monocytogenes in pork production chain, 641
L. monocytogenes in ready-to-eat food, 1515
Pathogen lethality in beef jerky dried in home-style dehydrators, 2034
Persistence of *L. monocytogenes* in the catfish processing environment, 1641
Predicting growth of *L. monocytogenes* on vacuum-packaged RTE meats, 708
Prevalence of *L. monocytogenes* in retailed meat, 1688
Risk assessment of *L. monocytogenes* in deli meats, 612
Serotypes and PFGE patterns of *L. monocytogenes* in imported cheeses, 1511
Simulating supply chain logistics in QMRA, 1830
Survival and virulence properties of HPP-treated bacteria, 2203
Synergistic reduction of *L. monocytogenes* cold growth, 631
Thermal resistance of *L. monocytogenes* in ultrafiltered milks, 2110
Use of lauric arginate in *L. monocytogenes* control, 552
Listeria serovars
Incidence of *L. monocytogenes* in RTE meat products in Jordan, 535
Listeriosis
Risk assessment of *L. monocytogenes* in deli meats, 620
Liver
Y. enterocolitica on liver surfaces, 1680
Livestock
REFLECT statement, 132
REFLECT statement, 579
Loop-mediated isothermal amplification (LAMP)
Detection of enteroaggregative *E. coli* by LAMP, 1064
Low-acid canned foods
Science, practice, and human errors in controlling *C. botulinum*, 993
Low-moisture foods
Salmonella and low-moisture foods, 1919

Mafart equation
Synergistic combined process to inactivate *E. coli* O157:H7, 2189
Maize
Control of aflatoxins in corn, 495
Management
Geographically oriented management of *Fusarium* mycotoxins, 1153
Manufacture
Risk assessment of *L. monocytogenes* in deli meats, 620
Manure
Thermal inactivation of heat-shocked pathogens in compost, 1633
Map
Salmonella contamination of young chicken carcasses, 1596
Marination
Reduction of *Campylobacter* by marination ingredients, 258
Salmonella prevalence in marinated chicken, 2072
Marine bacteria
Enumeration of aerobic marine bacteria, 1529
Mass spectrometry
BPA in canned foods, 1085
Sources of BPA in canned beverages, 1548
Mastitic cow's milk
Toxigenic potential of *S. aureus* contaminating milk and cheese, 2225
Meat
Antimicrobial resistance of *Salmonella* spp. isolated from meats, 1613
Thermal resistance of *Salmonella* in pork, 372
Meat and bone meal
Detection of meat meals is dependent on DNA extraction method, 1090
Meat meal
SSCP analysis for detection of animal-derived materials in feeds, 119
Meat preparations
Microbial performance of poultry processing, 1447
Meat type
Inhibition of *C. perfringens* in pork, 879
Mechanical tenderized and injected beef
Validation of interventions at the purveyor, 2169
Mechanisms
Antimicrobial and antioxidative chitosans: a review, 1737
Media
Thin agar layer method for recovery of stressed *Cronobacter* spp., 1913
Medicinal plants
Irradiation of medicinal plants, 932
Medium-chain fatty acid
Caprylic acid effect on intestinal microflora, 251
Melamine
Melamine contamination of milk powder in East Africa, 1709
Melamine detection, 701
Melon
Heat and acetic acid interventions on skin microflora of cantaloupes, 981
Membrane
Membrane properties of *L. casei* Zhang subjected to freeze-drying, 715
Membrane filtration
Prevalence and characterization of *Campylobacter* spp., 720
Mercury
Toxic metals in seafood, 1715
Metabolic activity
Campylobacter, cold and heat tolerance, 729
Methicillin-resistant *Staphylococcus aureus*
Foodborne MRSA in Korea, 2285
Mexican red salsa
Survival of *Salmonella* and *S. aureus* in Mexican red salsa, 1116
Microarrays
Upregulation of transport system of *E. coli* O157:H7, 819
Microbial assessment scheme
Microbial performance of poultry processing, 1447
Microbial dynamics
Lactic acid bacteria in goat cheese, 657
Microbial load
Microbial load of broiler neck skin samples in processing, 26
Microbial performance
Microbial performance of poultry processing, 1447
Microbial population
Lactic acid bacteria in goat cheese, 657
Newly defined database of T-RFLP for fish samples, 104
Microbiological loads
Chemical and microbiological safety and quality in chili *bo*, 541

Microbiological quality
Aminopeptidase activity and poultry shelf-life prediction, 322
Pasteurized cow's milk quality in Brazil, 1684
Microbiological quality and safety
Microbiological aspects of ready-to-eat salads, 1328
Microbiological sampling
Recovery of bacteria by swabbing, 747
Microflora
Heat and acetic acid interventions on skin microflora of cantaloupes, 981
Microorganism
Inhibition of microbial growth during germination, 483
Microwave digestion
Toxic metals in seafood, 1715
Microwave heating
Microwave heating effects on Tunisian VOOs, 1891
Mild thermal processing
Growth of *Listeria* on cabbage tissues, 425
Milk
ATP bioluminescence immunoassay to detect bacterial pathogens, 739
Detection of ricin by immuno-PCR, 695
Real-time PCR detection of *Y. pestis* in food, 18
Milking management
Iodine in milk from Canadian farms, 1658
Milk powder
Melamine contamination of milk powder in East Africa, 1709
Milling
Effect of milling on mycotoxin content of Japanese wheat, 1817
Microbiology of wheat grain and flour, 1533
Mineral water
Inactivation of the yeast and the mold in mineral water, 1537
Mixer truck
Drug carryover after feed mixer cleanout, 75
Mobile processing
Lactic acid antimicrobial rinse for mobile poultry slaughter, 2079
Model
ZAP *Salmonella* sampling model, 488
Model foods
Food structure in predictive microbiology, 938
Model food system
Control of *B. cereus* in foods by *R. tomentosa*, 1907
Modeling
Cold-filled acid products: survey and pathogen modeling, 895
Modeling distributions of prevalence and bacterial counts, 1416
Modeling the growth of *Salmonella* in cut tomatoes, 1502
Modeling thermal inactivation of *E. coli* O157:H7, 2018
Triplet combinations of antimicrobials, 515
Modified atmosphere packaging
Utility of silver nonotechnology during beef MAP, 2263
Molecular biology technique
C. jejuni virulence review of techniques and tools, 786
Molecular detection
E. coli O157:H7 detection, 2180
Molecular subtyping
Serotypes and PFGE patterns of *L. monocytogenes* in imported cheeses, 1511
Montmorillonite
Antimicrobial nanoparticles for active packaging systems, 2256
Morganella morganii
Biogenic amine in vitro production of isolates from spinach, 385
Most probable number (MPN)
Modeling distributions of prevalence and bacterial counts, 1416
Salmonella levels in almonds, 1986
Motivating factors
Influencing safe food handling practices, 2065
Multidrug resistance
Antimicrobial resistance predictors in *Salmonella*, 445
Prevalence and antibiograms of *Campylobacter* in Korea, 1430
Multihurdle
Reduction of *E. coli* O157:H7 in spinach with LAB and chlorine, 358
Multilocus sequence typing
Characterization of oxacillin-resistant *S. aureus* from food, 1325
Foodborne MRSA in Korea, 2285
Survey of *Salmonella* from chicken farms in Shanghai, 562
Multiplex PCR
Antibiotic resistance of ground turkey *L. monocytogenes* serotypes, 967
PCR for the detection of *Shigella* and enteroinvasive *E. coli*, 1618
Polyphasic approach in mPCR pathogenic microorganism detection, 2281
Prevalence of *Arcobacter* in Korea, 1313
Prevalence of *Arcobacter* in water and milk, 2099
Multiplex real-time PCR
Multiplex real-time PCR for *Campylobacter* in food, 241
Multiplication
Salmonella Enteritidis growth in egg yolks, 1902
Mung bean seeds
Evaluation of decontamination method for mung bean seeds, 752
Murine norovirus
Comparison of MNV and FCV as surrogates for human norovirus, 2232
Detection of norovirus on vegetables and ham, 1651
Murine norovirus 1
Murine norovirus 1 and Aichi virus survival during composting, 1543
Mussels
Pathogenic *Vibrio* in shellfish from The Netherlands, 734
Mycobacterium avium subsp. *paratuberculosis* (MAP)
M. avium subsp. *paratuberculosis* in foods, 1357
Mycotoxins
DON in infant cereal, 1073
Geographically oriented management of *Fusarium* mycotoxins, 1153
Ochratoxin A and fumonisins in foods in Japan, 344

Nanoparticles
Antimicrobial nanoparticles for active packaging systems, 2256
Nanotechnology
Utility of silver nonotechnology during beef MAP, 2263
National PulseNet Database
Serotypes and PFGE patterns of *L. monocytogenes* in imported cheeses, 1511
Natural antimicrobial
Antilisterial effects of grape seed extract at low levels, 266
Natural preservatives
Reduction of *Campylobacter* by fruit extracts, 477
Neck skin
Neck skin versus whole carcass rinse, 976
Neonatal mouse
C. sakazakii virulence in neonatal mice, 849
Nigella sativa
Antiyeast effect of black cumin quinones, 2291
Nisin
Survival and virulence properties of HPP-treated bacteria, 2203
Nivalenol
Effect of milling on mycotoxin content of Japanese wheat, 1817
Nonintact beef
Validation of interventions at the purveyor, 2169
Nonintact beefsteaks
Inactivation of *E. coli* O157:H7 in nonintact beefsteaks, 461
Non-O157 STEC
Literature review on non-O157 Shiga toxin–producing *E. coli* in foods, 1721
Nontoxigenic
Control of aflatoxins in corn, 495
Norovirus
Attachment and inactivation of norovirus, 400
Comparison of MNV and FCV as surrogates for human norovirus, 2232
Detection of norovirus in oysters, 305
Detection of norovirus in oysters, 2123
Numeration
Campylobacter in turkey processing, 1212
Nut
Behavior of *Salmonella* on high-moisture pecans, 1975

Behavior of *Salmonella* on pecans, 1257

Observational study
Food safety practices in retail, 1849
Ochratoxin A
Effect of antioxidants on growth and OTA production by black aspergilli, 1493
Ochratoxin A and fumonisins in foods in Japan, 344
Ohmic heating
Inactivation kinetics of *A. acidoterrestris* spores by ohmic heating, 299
Oil roasting
Survival of *Salmonella* exposed to hot oil, 1238
Orange juice
Inactivation kinetics of *A. acidoterrestris* spores by ohmic heating, 299
Organic acids
Reduction of *Campylobacter* by marination ingredients, 258
Organic production
L. monocytogenes in pork production chain, 641
Organ transplant
Food safety and transplant patients, 327
Outbreak
Outbreak of *Salmonella* Ohio, 529
Sporadic *Salmonella* infections in restaurant food workers, 2053
Oxidative indices
Microwave heating effects on Tunisian VOOs, 1891
Oyster(s)
Detection of norovirus in oysters, 305
Extend shelf life of oysters by pressure, 53
Immunomagnetic separation of *V. vulnificus*, 1288
Inactivation of antibiotic-resistant *Salmonella*, 234
Pathogenic *Vibrio* in shellfish from The Netherlands, 734
Ozone
Application of ozone to eliminate insects in stored Kabkab dates, 763
Ozone treatment
Inactivation of the yeast and the mold in mineral water, 1537

Pacific oyster
Depuration for reducing *V. parahaemolyticus* in oyster, 1111
Packaging
Effect of chitosan and thyme oil on a poultry product, 663
Parsley
Behavior of *E. coli* O157:H7 on leafy greens, 212
E. coli O157:H7 internalization into field-grown leafy green roots, 500
Pasteurization
Evaluation of decontamination method for mung bean seeds, 752
Pathogen(s)
Thermal resistance of *Salmonella* in pork, 372
Water washes to reduce pathogens on beef surfaces, 907
Pathogenesis
C. jejuni virulence review of techniques and tools, 786
Pathogen inactivation
Guidance for inoculated pack/challenge study protocols, 140
Pathogen inhibition
Guidance for inoculated pack/challenge study protocols, 140
Pathogen testing
Guidance for applying technologies to detect foodborne pathogens, 1160
Patulin
UV reduction of patulin, 69
PCR
Causative agent and species in poisoned shrimp, 2250
Detection of meat meals is dependent on DNA extraction method, 1090
Detection of *Salmonella* in pig feces, 957
E. coli O157:H7 from retail shrimp, 97
Fish species implicated in retinol poisoning, 769
Prevalence and characterization of *Campylobacter* spp., 720
Rapid method for identifying *Byssochlamys* and *Hamigera*, 1486
Real-time PCR assay for the detection of pufferfish products, 1698
rt-RT-PCR for *Salmonella* Typhimurium detection from pork, 507
Use of quantitative PCR to evaluate freshness of whiting and plaice, 1344

Peaches
Foodborne pathogen survival on stone fruit, 1247
Peanut butter
Salmonella survival in e-beamed peanut butter, 353
Peanut kernels
Effect of antioxidants on growth and OTA production by black aspergilli, 1493
Pecan
Behavior of *Salmonella* on high-moisture pecans, 1975
Behavior of *Salmonella* on pecans, 1257
Pectobacterium carotovorum
Natural-light labeling of tomatoes, 2276
Pediococcus
Combined treatment with AS-48 and HIPEF, 39
Pediococcus parvulus 2.6
P. parvulus for probiotic or protective culture use, 960
Penicillium pinophilum
Inactivation of the yeast and the mold in mineral water, 1537
Penicillium spp.
Antifungal activity of eugenol, 1124
Peppers
Pepper and tomato imports during an outbreak of *Salmonella* infection, 1967
Persistence
Persistence of *L. monocytogenes* in the catfish processing environment, 1641
Personnel
Recovery of bacteria by swabbing, 747
Petrifilm
Efficiency of microbiological surface sampling, 2116
Petrifilm aerobic count plate
Enumeration of aerobic marine bacteria, 1529
pH
Antimicrobial activity of egg white, 1604
Phenotype microarray
Characterization of STEC, 1038
Phenotypic resistance
Antimicrobial susceptibility of starter cultures, 916
Phosphates
Inhibition of *C. perfringens* in pork, 879
Phosphate-specific transport
Upregulation of transport system of *E. coli* O157:H7, 819
Phyllosphere
Preharvest *E. coli* contamination, 2001
Physiology
Modeling thermal inactivation of *E. coli* O157:H7, 2018
Pickle-cured ham
Foodborne pathogens in raw ham, 1803
Pig(s)
Fluoroquinolone resistance in *Campylobacter*, 1141
L. monocytogenes in pork production chain, 641
Resistance of *Salmonella* to antimicrobial agents, 376
Tracking *Salmonella* in pigs, 2148
Y. enterocolitica on liver surfaces, 1680
ZAP *Salmonella* sampling model, 488
Pig tonsil
Y. enterocolitica and *Y. pseudotuberculosis* in pigs, 1335
Pineapples
E. coli O157:H7 and *Salmonella* on cut pineapples, 418
Plantaricin A
Microbial ecology of Greek Graviera cheese, 1294
Plant extracts
Reduction of *Campylobacter* by fruit extracts, 477
Plums
Foodborne pathogen survival on stone fruit, 1247
Polyethylene glycol
Detection of norovirus on vegetables and ham, 1651
Polypropylene surface
Survival of *Salmonella* on polypropylene surface, 1506

Pond ash
E. coli O157:H7 in cattle on soil and pond ash feedlot pens, 1269
Pork
Inhibition of *C. perfringens* in pork, 879
L. monocytogenes in pork production chain, 641
Outbreak of *Salmonella* Ohio, 529
Pork plugging, 1108
rt-RT-PCR for *Salmonella* Typhimurium detection from pork, 507
Salmonella in pork and beef, 1780
Tracking *Salmonella* in pigs, 2148
Pork meat
Toxoplasma in pork in the region of Jalisco, 1121
Y. enterocolitica in meats, 1785
Pork sausage
Modeling distributions of prevalence and bacterial counts, 1416
Postharvest treatment
Application of ozone to eliminate insects in stored Kabkab dates, 763
Potassium lactate and sodium diacetate mixture
Predictive model for foodborne pathogens in RTE pork, 1626
Poultry
Aminopeptidase activity and poultry shelf-life prediction, 322
Effect of chitosan and thyme oil on a poultry product, 663
Fluoroquinolone resistance in *Campylobacter*, 1141
Lactic acid antimicrobial rinse for mobile poultry slaughter, 2079
Microbial performance of poultry processing, 1447
Reduction of *Campylobacter* by fruit extracts, 477
Resistance of *Salmonella* to antimicrobial agents, 376
Salmonella on raw poultry, 1566
Poultry products
Food structure in predictive microbiology, 938
Powdered infant formula
Inactivation of *Cronobacter* spp. in PIF, 839
Isolation and detection of *Cronobacter*, 1016
Precooked rice
Control of *B. cereus* in foods by *R. tomentosa*, 1907
Predictive microbiology
Food structure in predictive microbiology, 938
Guidance for inoculated pack/challenge study protocols, 140
Predictive model
L. monocytogenes high pressure inactivation model, 1793
Predictive modeling
Geographically oriented management of *Fusarium* mycotoxins, 1153
Preevisceration
E. coli O157:H7 in feces, hides, and beef carcasses, 1030
Preservatives
Antimicrobial films inactivate *E. coli* O157:H7 and natural microflora, 812
Chemical and microbiological safety and quality in chili *bo*, 541
Pressure-assisted thermal processing
Combined effects of sucrose ester and PATP, 2043
Prevalence
Antimicrobial resistance of *Salmonella* spp. isolated from meats, 1613
L. monocytogenes in ready-to-eat food, 1515
M. avium subsp. *paratuberculosis* in foods, 1357
Modeling distributions of prevalence and bacterial counts, 1416
Prevalence and antibiograms of *Campylobacter* in Korea, 1430
Prevalence of *Arcobacter* in Korea, 1313
Salmonella levels in almonds, 1986
Salmonella prevalence in marinated chicken, 2072
STEC O157 in beef abattoirs from Argentina, 649
Survey of *Campylobacter* in French cattle, 825
Prevention
Strategies to reduce *Salmonella* prevalence in chicken, 774
Primary production
Strategies to reduce *Salmonella* prevalence in chicken, 774
Probes
Real-time PCR detection of *Y. pestis* in food, 18
Probiotics
Probiotics affect virulence of *Salmonella*, 452
Processing
T. gondii in cured ham, 2239
Processing delay
Microbial load of broiler neck skin samples in processing, 26
Processing environment
Bacteriophage efficacy against *L. monocytogenes* biofilms, 1519
Persistence of *L. monocytogenes* in the catfish processing environment, 1641
Processing interventions
M. avium subsp. *paratuberculosis* in foods, 1357
Processing plant
L. monocytogenes in a processing plant, 286
Produce
Detection of *Salmonella* from produce enrichments, 1047
E. coli O157:H7 in horses, 2089
Produce safety
Cantaloupe washing and sanitizing, 362
Produce wash
Antilisterial effects of grape seed extract at low levels, 266
Produce washing
Cantaloupe washing and sanitizing, 362
Production equipment
Allergen sanitation in the food industry, 1671
Progeny production
Methoprene efficacy for stored-grain psocids, 2244
Propyl paraben
Effect of antioxidants on growth and OTA production by black aspergilli, 1493
Proteases
Antimicrobial activity of egg white, 1604
Protozoa
Rumen protozoa and *E. coli* O157:H7, 2197
Psocids
Methoprene efficacy for stored-grain psocids, 2244
Public
Expert and public rankings of food hazards, 1875
Public health
Absence of anisakid in farmed marine fish, 1332
Real-time PCR for *Campylobacter* on broiler carcasses, 1057
Pufferfish
Real-time PCR assay for the detection of pufferfish products, 1698
Pulsed-field gel electrophroesis (PFGE)
Contamination patterns of *L. monocytogenes* in pork processing, 2103
Foodborne MRSA in Korea, 2285
L. monocytogenes from FSIS surveillance, 861
L. monocytogenes in pork production chain, 641
Salmonella contamination of young chicken carcasses, 1596
Salmonella Montevideo outbreak, 1858
Toxigenic potential of *S. aureus* contaminating milk and cheese, 2225
Tracking *Salmonella* in pigs, 2148
Pulsed UV light
Decontamination of eggshells, 1408
Putrescine
Biogenic amine in vitro production of isolates from spinach, 385

Quality
Use of quantitative PCR to evaluate freshness of whiting and plaice, 1344
Quantification
Detection and quantification of spores of *B. cereus*, 1480
Real-time PCR to enumerate *C. botulinum*, 688
Quantitative PCR
Detection of *Salmonella* from produce enrichments, 1047
qPCR assay for rapid detection of *Shigella* in produce, 221
Use of quantitative PCR to evaluate freshness of whiting and plaice, 1344

Radish seed
Synergistic lethal effect between chlorine dioxide and drying, 1225
Randomized
REFLECT statement, 579

Randomized trials
REFLECT statement, 132
Rapid detection
Single cell detection within a single working day, 1466
Raw chicken
Salmonella on raw poultry, 1566
Raw meat
Salmonella in pork and beef, 1780
Raw milk
E. coli O157:H7 in Gouda and Cheddar cheese, 2217
Prevalence of *Arcobacter* in water and milk, 2099
Raw milk cheese(s)
Polyphasic approach in mPCR pathogenic microorganism detection, 2281
STEC in raw milk cheese, 88
Raw salmon
Bacteriophage efficacy against *L. monocytogenes* on raw salmon, 32
Ready-to-consume foods
AR in deli and restaurant foods, 1841
Ready-to-cook
Effect of chitosan and thyme oil on a poultry product, 663
Ready-to-eat
L. monocytogenes in a processing plant, 286
Ready-to-eat food
Consumer refrigeration and storage practices, 312
L. monocytogenes in ready-to-eat food, 1515
Microbiological aspects of ready-to-eat salads, 1328
Ready-to-eat meat(s)
L. monocytogenes high pressure inactivation model, 1793
Predicting growth of *L. monocytogenes* on vacuum-packaged RTE meats, 708
Use of lauric arginate in *L. monocytogenes* control, 552
Ready-to-eat meat products
Incidence of *L. monocytogenes* in RTE meat products in Jordan, 535
Ready-to-eat pork
Predictive model for foodborne pathogens in RTE pork, 1626
Real-time PCR
Detection and quantification of spores of *B. cereus*, 1480
PCR for the detection of *Shigella* and enteroinvasive *E. coli*, 1618
Real-time PCR to enumerate *C. botulinum*, 688
Sample preparation to obtain viable bacteria for direct quantification, 680
Universal real-time PCR for bacterial enumeration in food, 670
Real-time reverse transcriptase PCR (rt-RT-PCR)
Upregulation of transport system of *E. coli* O157:H7, 819
Real-time reverse transcription PCR assay
Detection of norovirus on vegetables and ham, 1651
Reconsiituted powdered infant milk formula
Survival of *C. sakazakii* in biofilms on surfaces, 952
Recovery
Thin agar layer method for recovery of stressed *Cronobacter* spp., 1913
Refrigerated seawater
Depuration for reducing *V. parahaemolyticus* in oyster, 1111
Replicate organism direct agar contact (RODAC) plates
Efficiency of microbiological surface sampling, 2116
Resistance
Survey of *Campylobacter* in French cattle, 825
Restaurant
Sporadic *Salmonella* infections in restaurant food workers, 2053
Restriction fragment length polymorphism
Causative agent and species in poisoned shrimp, 2250
Fish species implicated in retinol poisoning, 769
Retail
Food safety practices in retail, 1849
Risk assessment of *L. monocytogenes* in deli meats, 612
Risk assessment of *L. monocytogenes* in deli meats, 620
Retail broiler meat
Weibull models for survival of *C. jejuni* and *C. coli*, 1438
Retail food service
Influencing safe food handling practices, 2065
Retail market
E. coli O157:H7 from retail shrimp, 97
Retail meat
Campylobacter in retail chicken in Ontario, 1317
Prevalence of *L. monocytogenes* in retailed meat, 1688
Retail poultry meat
Sample weight and enrichment ratio for *Campylobacter* isolation, 1339
Reverse transcription PCR (RT-PCR)
Detection of norovirus in oysters, 305
Detection of norovirus in oysters, 2123
Rhizosphere
Preharvest *E. coli* contamination, 2001
Rhodomyrtone
Control of *B. cereus* in foods by *R. tomentosa*, 1907
Rhodomyrtus tomentosa
Control of *B. cereus* in foods by *R. tomentosa*, 1907
Ricin
Detection of ricin by immuno-PCR, 695
Ripening
Chemical and microbiological parameters in dry sausages, 114
Risk assessment
Consumer refrigeration and storage practices, 312
QMRA of leafy green vegetables from salad bars, 274
Risk assessment of *L. monocytogenes* in deli meats, 612
Risk assessment of *L. monocytogenes* in deli meats, 620
Salmonella on raw poultry, 1566
Simulating supply chain logistics in QMRA, 1830
T. gondii in cured ham, 2239
Timeline for on-site food safety infosheet evaluation, 1101
Risk factors
Salmonella and low-moisture foods, 1919
Risk factor studies
Exposure to raw meat and poultry products in shopping carts, 1097
Risk perception
Expert and public rankings of food hazards, 1875
RNA helicase
L. monocytogenes cold-essential RNA helicase and cryotolerance, 1474
RNA isolation
Biochip for analysis of *E. coli* in meat, 2025
RNA stability
Detection of norovirus in oysters, 2123

Saccharomyces cerevisiae
Inactivation of the yeast and the mold in mineral water, 1537
Safe egg use
Salmonella contamination of raw shell egg mix, 574
Safe food handling
Influencing safe food handling practices, 2065
Safety
Pasteurized cow's milk quality in Brazil, 1684
Salad(s)
Consumer refrigeration and storage practices, 312
QMRA of leafy green vegetables from salad bars, 274
Simulating supply chain logistics in QMRA, 1830
Salad products
Cryptosporidium and *Giardia* on vegetables, 1138
Salmonella
Antimicrobial resistance predictors in *Salmonella*, 445
ATP bioluminescence immunoassay to detect bacterial pathogens, 739
Behavior of *Salmonella* on high-moisture pecans, 1975
Behavior of *Salmonella* on pecans, 1257
Biocontrol of *Salmonella* on sprouts, 9
Cold-filled acid products: survey and pathogen modeling, 895
Detection of *Salmonella* from produce enrichments, 1047
Detection of *Salmonella* in pig feces, 957
E. coli O157:H7 and *Salmonella* on cut pineapples, 418
Evaluation of decontamination method for mung bean seeds, 752
Exposure to raw meat and poultry products in shopping carts, 1097
Fate of *Salmonella* in salsa, 434
Microbiology of wheat grain and flour, 1533

Modeling distributions of prevalence and bacterial counts, 1416
Modeling the growth of *Salmonella* in cut tomatoes, 1502
Natural-light labeling of tomatoes, 2276
Neck skin versus whole carcass rinse, 976
Outbreak of *Salmonella* Ohio, 529
Pathogen lethality in beef jerky dried in home-style dehydrators, 2034
Pepper and tomato imports during an outbreak of *Salmonella* infection, 1967
Pork plugging, 1108
Probiotics affect virulence of *Salmonella*, 452
QMRA of leafy green vegetables from salad bars, 274
Reduction of MDR and drug-susceptible *Salmonella*, 1231
Salmonella and *E. coli* in squash, 1423
Salmonella and low-moisture foods, 1919
Salmonella contamination of raw shell egg mix, 574
Salmonella contamination of young chicken carcasses, 1596
Salmonella in pork and beef, 1780
Salmonella levels in almonds, 1986
Salmonella on raw poultry, 1566
Salmonella prevalence in airborne dust from layer farms, 1993
Salmonella prevalence in marinated chicken, 2072
Salmonella survival in e-beamed peanut butter, 353
Sporadic *Salmonella* infections in restaurant food workers, 2053
Strategies to reduce *Salmonella* prevalence in chicken, 774
Survey of *Salmonella* from chicken farms in Shanghai, 562
Survival of *Salmonella* and *S. aureus* in Mexican red salsa, 1116
Survival of *Salmonella* exposed to hot oil, 1238
Survival of *Salmonella* on polypropylene surface, 1506
TDT kinetics in thin sleeves, 2301
Thermal inactivation of heat-shocked pathogens in compost, 1633
Thermal resistance of *Salmonella* in pork, 372
Tracking *Salmonella* in pigs, 2148
Wash treatment for alfalfa seeds, 2010
ZAP *Salmonella* sampling model, 488
Salmonella enterica
α-Cyclodextrin–cinnamic acid effects on pathogens in juices, 92
Foodborne pathogens in raw ham, 1803
Inactivation of antibiotic-resistant *Salmonella*, 234
Reduction of *S. enterica* contamination during washing of grape tomatoes, 2270
Simulating supply chain logistics in QMRA, 1830
Salmonella Enteritidis
Decontamination of eggshells, 1408
Resistance of *Salmonella* to antimicrobial agents, 376
Salmonella Enteritidis growth in egg yolks, 1902
Salmonella food poisoning
Salmonella Montevideo outbreak, 1858
Salmonella shedding
Sporadic *Salmonella* infections in restaurant food workers, 2053
Salmonella spp.
Antimicrobial resistance of *Salmonella* spp. isolated from meats, 1613
Salmonella Typhimurium
Predictive model for foodborne pathogens in RTE pork, 1626
Resistance of *Salmonella* to antimicrobial agents, 376
rt-RT-PCR for *Salmonella* Typhimurium detection from pork, 507
Survival and virulence properties of HPP-treated bacteria, 2203
Salmonella Typhimurium DT 104
Validation of interventions at the purveyor, 2169
Salsa
Fate of *Salmonella* in salsa, 434
Sample preparation
Sample preparation to obtain viable bacteria for direct quantification, 680
Sample size
Sample weight and enrichment ratio for *Campylobacter* isolation, 1339
Sanitizers
Compliance for the proper use of antiseptics and sanitizers, 2306
Soaps and alcohol-based antiseptics for hand disinfection, 2128
Synergistic lethal effect between chlorine dioxide and drying, 1225
SaniTwice
SaniTwice: a noval hand hygiene solution, 2296
Sauces
Cold-filled acid products: survey and pathogen modeling, 895
Scanning electron microscopy
Antigenicity and viability of heated *Anisakis* larvae, 62
Foodborne pathogen survival on stone fruit, 1247
SCC*mec* type
Characterization of oxacillin-resistant *S. aureus* from food, 1325
SDS method
Effective extraction method for a large amount of fungal DNA, 1077
Seafood
Toxic metals in seafood, 1715
Seafood safety
Depuration for reducing *V. parahaemolyticus* in oyster, 1111
Selective culture
Prevalence and characterization of *Campylobacter* spp., 720
Sensitivity
Guidance for applying technologies to detect foodborne pathogens, 1160
Sensory evaluation
Extend shelf life of oysters by pressure, 53
Sensory quality
Aminopeptidase activity and poultry shelf-life prediction, 322
Serotype(s)
Salmonella contamination of young chicken carcasses, 1596
Serotypes and PFGE patterns of *L. monocytogenes* in imported cheeses, 1511
STEC in raw milk cheese, 88
Serotype distribution
Antibiotic resistance of ground turkey *L. monocytogenes* serotypes, 967
Shelf life
Antimicrobial and antioxidative chitosans: a review, 1737
Antimicrobial films inactivate *E. coli* O157:H7 and natural microflora, 812
Extend shelf life of oysters by pressure, 53
Guidance for inoculated pack/challenge study protocols, 140
Shellfish
Depuration for reducing *V. parahaemolyticus* in oyster, 1111
Detection of norovirus in oysters, 305
Pathogenic *Vibrio* in shellfish from The Netherlands, 734
Shiga toxin–producing *Escherichia coli* (STEC)
Characterization of STEC, 1038
Literature review on non-O157 Shiga toxin–producing *E. coli* in foods, 1721
STEC in raw milk cheese, 88
Survival of STEC under stress, 2084
Shigella
Chromogenic medium for *Shigella*, 1458
PCR for the detection of *Shigella* and enteroinvasive *E. coli*, 1618
qPCR assay for rapid detection of *Shigella* in produce, 221
Shopping carts
Exposure to raw meat and poultry products in shopping carts, 1097
Shrimp
E. coli O157:H7 from retail shrimp, 97
Shrimp poisoning
Causative agent and species in poisoned shrimp, 2250
Silver
Antimicrobial nanoparticles for active packaging systems, 2256
Utility of silver nonotechnology during beef MAP, 2263
Silver nanoparticles
Utility of silver nonotechnology during beef MAP, 2263
Single-nucelotide polymorphism (SNP)
L. monocytogenes from FSIS surveillance, 861
Single-strand conformation polymorphism (SSCP)
SSCP analysis for detection of animal-derived materials in feeds, 119
16S rDNA
Newly defined database of T-RFLP for fish samples, 104
16S rRNA
Biochip for analysis of *E. coli* in meat, 2025
Thermo-acidic bacteria from orchards in China, 390
Skewer
Effect of chitosan and thyme oil on a poultry product, 663

Slaughterhouse
Reduction of *Yersinia* by using bagging, 2161
STEC O157 in beef abattoirs from Argentina, 649
Slaughterhouse contamination
Outbreak of *Salmonella* Ohio, 529
Slaughter plant
Tracking *Salmonella* in pigs, 2148
Slightly acidic electrolyzed water
Slightly acidic electrolyzed water inactivating *E. coli* and *S. aureus*, 2211
Soaps
Soaps and alcohol-based antiseptics for hand disinfection, 2128
Washing and drying of hands to reduce microbial contamination, 1937
Sodium benzoate
Upregulation of transport system of *E. coli* O157:H7, 819
Sodium dodecyl sulfate
Wash treatment for alfalfa seeds, 2010
Soft cheeses
Consumer refrigeration and storage practices, 312
Soft drink
Sources of BPA in canned beverages, 1548
Soil
E. coli O157:H7 internalization into field-grown leafy green roots, 500
Solid-phase extraction
BPA in canned foods, 1085
Sources of BPA in canned beverages, 1548
Sources
M. avium subsp. *paratuberculosis* in foods, 1357
Soybean
Environmental effects on alternariol and alternariol ME production, 336
spa typing
Characterization of oxacillin-resistant *S. aureus* from food, 1325
Species identification
SSCP analysis for detection of animal-derived materials in feeds, 119
Specificity
Guidance for applying technologies to detect foodborne pathogens, 1160
Specified risk material
Specified risk material in the bovine tongue, 989
Spinach
Behavior of *E. coli* O157:H7 on leafy greens, 212
E. coli O157:H7 internalization into field-grown leafy green roots, 500
Field contamination of leafy greens with spray irrigation water, 1023
Internalization and fate of *E. coli* O157:H7 in leafy greens, 1809
Reduction of *E. coli* O157:H7 in spinach with LAB and chlorine, 358
Spoilage
Aminopeptidase activity and poultry shelf-life prediction, 322
Combined treatment with AS-48 and HIPEF, 39
C. pasteurianum spoilage of apple juice, 1886
Spores
B. anthracis survival in fruit juice, 1694
Combined effects of sucrose ester and PATP, 2043
C. pasteurianum spoilage of apple juice, 1886
Detection and quantification of spores of *B. cereus*, 1480
Spring water
Prevalence of *Arcobacter* in water and milk, 2099
Sprouts
Biocontrol of *Salmonella* on sprouts, 9
Wash treatment for alfalfa seeds, 2010
Stainless steel
C. jejuni attachment and detachment, 832
Stainless steel coupons
Survival of *C. sakazakii* in biofilms on surfaces, 952
Standards
REFLECT statement, 132
Staphylococcal enterotoxin genes
Toxigenic potential of *S. aureus* contaminating milk and cheese, 2225
Staphylococcus aureus
Foodborne MRSA in Korea, 2285
Foodborne pathogens in raw ham, 1803
Pathogen lethality in beef jerky dried in home-style dehydrators, 2034
Polyphasic approach in mPCR pathogenic microorganism detection, 2281
Predictive model for foodborne pathogens in RTE pork, 1626
Slightly acidic electrolyzed water inactivating *E. coli* and *S. aureus*, 2211
Survival of *Salmonella* and *S. aureus* in Mexican red salsa, 1116
Staphylococcus pseudintermedius
Characterization of *S. pseudintermedius* ATCC 49444, 1525
Starter culture(s)
Antimicrobial susceptibility of starter cultures, 916
Bacteriocin-producing LAB for food safety improvement, 292
Starters
Biopreservation of packaged bread, 758
Steak thickness
Inactivation of *E. coli* O157:H7 in nonintact beefsteaks, 461
Steamed rice
Real-time PCR to enumerate *C. botulinum*, 688
Stem cell transplant
Food safety and transplant patients, 327
Stomata
Field contamination of leafy greens with spray irrigation water, 1023
Storage
Antimicrobial activity of egg white, 1604
Stored-product insects
Methoprene efficacy for stored-grain psocids, 2244
Stored-product pests
Application of ozone to eliminate insects in stored Kabkab dates, 763
Strawberry puree
Antimicrobial films inactivate *E. coli* O157:H7 and natural microflora, 812
Stress
Thin agar layer method for recovery of stressed *Cronobacter* spp., 1913
Sublethal injury
Synergistic combined process to inactivate *E. coli* O157:H7, 2189
Subtyping
L. monocytogenes from FSIS surveillance, 861
Sugar content
Application of ozone to eliminate insects in stored Kabkab dates, 763
Sugar ester
Combined effects of sucrose ester and PATP, 2043
Sulfite
Causative agent and species in poisoned shrimp, 2250
Supply chain
Simulating supply chain logistics in QMRA, 1830
Surface sampling
Efficiency of microbiological surface sampling, 2116
Surrogate
E. coli O157:H7 surrogate organisms, 1864
Surveillance
Foodborne illness surveillance in Minnesota, 2059
Outbreak of *Salmonella* Ohio, 529
Real-time PCR for *Campylobacter* on broiler carcasses, 1057
Sporadic *Salmonella* infections in restaurant food workers, 2053
ZAP *Salmonella* sampling model, 488
Survival
B. anthracis survival in fruit juice, 1694
Murine norovirus 1 and Aichi virus survival during composting, 1543
Salmonella and low-moisture foods, 1919
Survival of *Salmonella* and *S. aureus* in Mexican red salsa, 1116
Survival of *Salmonella* on polypropylene surface, 1506
Survival of STEC under stress, 2084
Survival kinetics
Weibull models for survival of *C. jejuni* and *C. coli*, 1438
Swabbing
Comparison of carcass sampling methods, 81
Recovery of bacteria by swabbing, 747
Swine
Pork plugging, 1108
Swine feces
Detection of *Salmonella* in pig feces, 957

Synergistic lethal effect
Synergistic combined process to inactivate *E. coli* O157:H7, 2189
Synergy values
Ethanol plus UV treatment for pathogenic bacteria in food, 556

TaqMan
Detection of norovirus in oysters, 305
Detection of norovirus in oysters, 2123
Tataouine virgin olive oils
Microwave heating effects on Tunisian VOOs, 1891
Technology
Guidance for applying technologies to detect foodborne pathogens, 1160
Temperature
Consumer refrigeration and storage practices, 312
Environmental effects on alternariol and alternariol ME production, 336
L. monocytogenes cold-essential RNA helicase and cryotolerance, 1474
Modeling the growth of *Salmonella* in cut tomatoes, 1502
Predictive model for foodborne pathogens in RTE pork, 1626
Salmonella Enteritidis growth in egg yolks, 1902
Weibull models for survival of *C. jejuni* and *C. coli*, 1438
Terminal restriction fragment length polymorphism (T-RFLP)
Newly defined database of T-RFLP for fish samples, 104
Test-and-hold
E. coli O157:H7 detection, 2180
tet(O)
Prevalence and antibiograms of *Campylobacter* in Korea, 1430
Tetracycline resistant
AR in deli and restaurant foods, 1841
Texture
Extend shelf life of oysters by pressure, 53
Thermal inactivation
Inactivation of *E. coli* O157:H7 in nonintact beefsteaks, 461
Residual ACP activity for estimating thermal load, 923
Thermal resistance of *Salmonella* in pork, 372
Thermal processing
Science, practice, and human errors in controlling *C. botulinum*, 993
Thermal resistance
Thermal resistance of *L. monocytogenes* in ultrafiltered milks, 2110
Thermal treatment
Survival of *Salmonella* exposed to hot oil, 1238
Thermo-acidophilic bacteria
Thermo-acidic bacteria from orchards in China, 390
Thrips
Internalization and fate of *E. coli* O157:H7 in leafy greens, 1809
Thyme
Effect of chitosan and thyme oil on a poultry product, 663
Thyme oil
Reduction of *S. enterica* contamination during washing of grape tomatoes, 2270
Thymol
Reduction of *S. enterica* contamination during washing of grape tomatoes, 2270
Thymoquinone
Antiyeast effect of black cumin quinones, 2291
Time
Consumer refrigeration and storage practices, 312
Time and temperature control for safety (TCS)
Guidance for inoculated pack/challenge study protocols, 140
Tomato(es)
Detection of *Salmonella* from produce enrichments, 1047
Fate of *Salmonella* in salsa, 434
Modeling the growth of *Salmonella* in cut tomatoes, 1502
Pepper and tomato imports during an outbreak of *Salmonella* infection, 1967
Tomato postharvest
Natural-light labeling of tomatoes, 2276
Total biophenols
Microwave heating effects on Tunisian VOOs, 1891
Total viable counts
Comparison of carcass sampling methods, 81
Toxic metals
Toxic metals in seafood, 1715
Toxoplasma gondii
T. gondii in cured ham, 2239
Toxoplasma in pork in the region of Jalisco, 1121
Toxoplasmosis
T. gondii in cured ham, 2239
Transmission
L. monocytogenes in pork production chain, 641
Transmission electron microscopy
Slightly acidic electrolyzed water inactivating *E. coli* and *S. aureus*, 2211
Tribolium castaneum (Herbst)
Enterococci in animal feed and vector competence of *T. castaneum*, 568
tst
Toxigenic potential of *S. aureus* contaminating milk and cheese, 2225
Tuna steak
Control of *B. cereus* in foods by *R. tomentosa*, 1907
Turkey(s)
Campylobacter in turkey processing, 1212
Inhibition of *C. perfringens* in turkey, 470
Two-dimensional profiles
Environmental effects on alternariol and alternariol ME production, 336

Ultrafiltered milk
Thermal resistance of *L. monocytogenes* in ultrafiltered milks, 2110
Uncertainty
Risk assessment of *L. monocytogenes* in deli meats, 612
United Arab Emirates
Microbiological aspects of ready-to-eat salads, 1328
Universal primer
Universal real-time PCR for bacterial enumeration in food, 670
UV detection
Effect of milling on mycotoxin content of Japanese wheat, 1817
UV irradiation
Inactivation of the yeast and the mold in mineral water, 1537
UV radiation
Ethanol plus UV treatment for pathogenic bacteria in food, 556
Survival of *C. sakazakii* in biofilms on surfaces, 952
UV reduction of patulin, 69

Vacuum-packaged beef
Fermentation products of *C. estertheticum*, 1348
Validation
Guidance for applying technologies to detect foodborne pathogens, 1160
vanA
Bacterocin from *E. faceium* IJ-31, 44
vanB
Bacterocin from *E. faceium* IJ-31, 44
Vector
Enterococci in animal feed and vector competence of *T. castaneum*, 568
Very small meat processing establishment
Water washes to reduce pathogens on beef surfaces, 907
Viability
ATP bioluminescence immunoassay to detect bacterial pathogens, 739
Vibrio
Bacterial pathogens in Turkish fish, 380
Pathogenic *Vibrio* in shellfish from The Netherlands, 734
Vibrio parahaemolyticus
Depuration for reducing *V. parahaemolyticus* in oyster, 1111
Vibrio vulnificus
Immunomagnetic separation of *V. vulnificus*, 1288
VIDAS
Salmonella in pork and beef, 1780
Video observation
Timeline for on-site food safety infosheet evaluation, 1101
Vietnam
Resistance of *Salmonella* to antimicrobial agents, 376
Vinegar
Inhibition of *C. perfringens* in turkey, 470

Virulence
Probiotics affect virulence of *Salmonella*, 452
Virulence of *Aeromonas* from foods and environmental sources, 855
Y. enterocolitica in meats, 1785
Virulence factors
Literature review on non-O157 Shiga toxin–producing *E. coli* in foods, 1721
Virulence genes
STEC in raw milk cheese, 88
Vitamin A poisoning
Fish species implicated in retinol poisoning, 769
Vitelline membrane
Salmonella Enteritidis growth in egg yolks, 1902

Washing test
Reduction of *S. enterica* contamination during washing of grape tomatoes, 2270
Water activity
Behavior of *Salmonella* on high-moisture pecans, 1975
Environmental effects on alternariol and alternariol ME production, 336
Salmonella and low-moisture foods, 1919
Waterless
SaniTwice: a noval hand hygiene solution, 2296
Water wash
Water washes to reduce pathogens on beef surfaces, 907
Weibull
Modeling thermal inactivation of *E. coli* O157:H7, 2018
Weibull model
Thermal inactivation of heat-shocked pathogens in compost, 1633
Weibull models for survival of *C. jejuni* and *C. coli*, 1438
Wheat
Effect of milling on mycotoxin content of Japanese wheat, 1817
Melamine detection, 701
Microbiology of wheat grain and flour, 1533
Whiteflies
Internalization and fate of *E. coli* O157:H7 in leafy greens, 1809
Whole carcass rinse
Neck skin versus whole carca[illegible]
Wipes
Soaps and alcohol-based antiseptics for hand disinfection, 2128

X-ray
E. coli O157:H7 inactivation on lettuce using X-ray, 547

Yeasts
Essential oils against juice microflora, 886
Triplet combinations of antimicrobial[illegible]
Yersinia enterocolitica
Reduction of *Yersinia* by using bagging, 2161
Y. enterocolitica and *Y. pseudotuberculosis* in pigs, 1335
Y. enterocolitica in meats, 1785
Y. enterocolitica on liver surfaces, 1680
Yersinia pestis
Real-time PCR detection of *Y. pestis* in food, 18
Yersinia pseudotuberculosis
Reduction of *Yersinia* by using bagging, 2161
Y. enterocolitica and *Y. pseudotuberculosis* in pigs, 1335
Young chicken carcasses
Salmonella contamination of young chicken carcasses, 1596

Zero tolerance
Salmonella on raw poultry, 1566
Zoonoses Action Plan
ZAP *Salmonella* sampling model, 488
Zoonosis
Absence of anisakid in farmed marine fish, 1332
Zucchini squash
Salmonella and *E. coli* in squash, 1423
z-Value
Inactivation of *Cronobacter* spp. in PIF, 839
Residual ACP activity for estimating thermal load, 923